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Living

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Martha's November

GENTLE REMINDERS, HELPFUL TIPS, AND IMPORTANT DATES

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Continue planting fall bulbs	**2** ELECTION DAY: Vote!	**3** Chef Pierre Schaedelin's birthday	**4** Plant vegetables in greenhouse	**5** Order heritage turkeys for Thanksgiving	**6** Bake apple-raspberry pandowdy (see page 93)
7 DAYLIGHT SAVING TIME ENDS Turn back clocks and check water heaters	*Weight training* **8** Begin fall pruning	*Yoga* **9** Start forcing narcissi (see below)	**10** Take inventory of the wine cellar	**11** VETERANS DAY Dig up dahlias for winter storage	*Cardio and core* **12** Early-morning walk around farm with dogs	*Weight training* **13** Horseback ride
14 Make and freeze pâte brisée for piecrusts	*Weight training* **15** Deep-clean ovens	*Yoga* **16** Make quick-pickled carrots with chiles and cumin (see page 60)	**17** Clean and refill bird feeders	*Cardio and core* **18** Polish silver	*Weight training* **19** Update contacts for holiday cards	**20** Finalize Thanksgiving menu and make shopping lists
21 Donate to local food pantry	*Weight training* **22** Bring plants in from greenhouse to decorate house	*Yoga* **23** Start baking pies	**24** Give pies to staff and set Thanksgiving table	*Cardio and core* **25** THANKSGIVING Celebrate with family	*Weight training* **26** Enjoy turkey leftovers for brunch (see page 22)	**27** Horseback ride
28 HANUKKAH BEGINS AT SUNDOWN Nature walk with Jude and Truman	*Weight training* **29** Start wrapping shrubs and boxwood in burlap	*Yoga* **30** Make a batch of food for dogs				

| MARTHA'S TIP |

WINTER BEAUTIES

Now is the time to start forcing fragrant narcissi, aka paperwhites, so they'll bloom for the holidays. Martha gently presses the bulbs, pointed-ends up, into a container filled with at least three inches of moistened potting soil. Then she adds a layer of pebbles on top to anchor them; covers it with moss; places them in a cool, sunny spot; and keeps the soil damp as they grow. They should flower in about six weeks.

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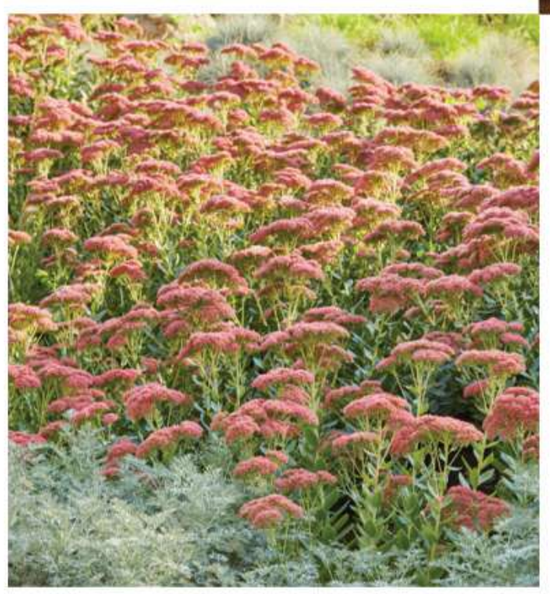

JOHNNY MILLER (MANTEL); CAITLIN ATKINSON (FIELD)

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Decorate your home for the holiday with glowing metals, rich colors, and long-lasting foliage.

NOVEMBER 2021

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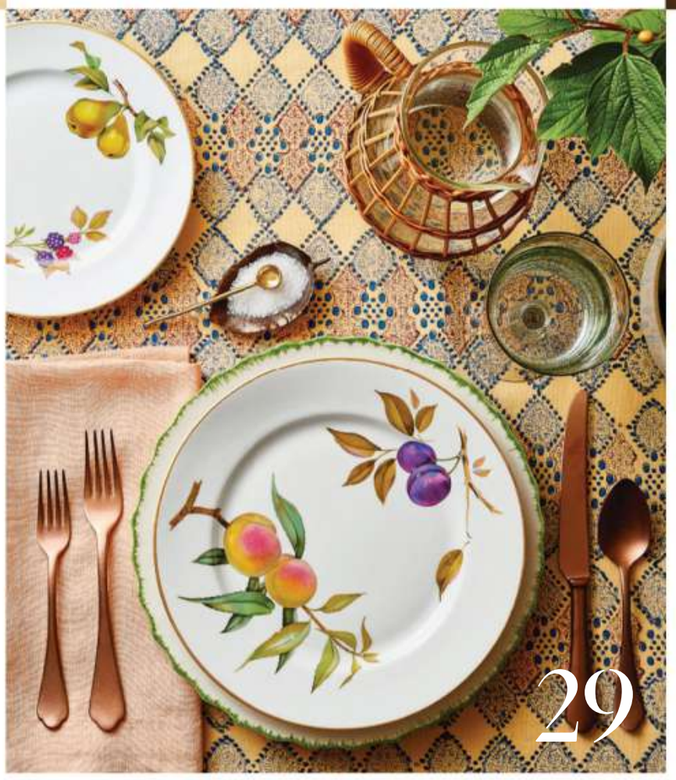

FROM MARTHA

Set Your Oven Free
15 Martha fires up the grill for a new Thanksgiving tradition: smoked turkey.

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| ON THE COVER |

A GORGEOUS BIRD Martha's smoked turkey is crispy on the outside and succulent on the inside. Read all about it on page 15. Photograph by Paola + Murray. Food styling by Sarah Carey. Prop styling by Tanya Graff.

NICO SCHINCO (PIECRUSTS); BRYAN GARDNER (PLACE SETTING); STEVE LUPTON/GETTY IMAGES (TEAPOT); PIETER ESTERSOHN (MIRROR)

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In Focus

I TRULY LOVE and enjoy all the cooking and decorating for the holidays—and I know you, as a *Living* reader, do too. But I always have to remind myself not to get overly ambitious about what I can actually achieve on Thanksgiving, especially this year, when I want to spend more time with family and less in the kitchen or fussing about. My goal is to experience the day in full, not in a race against time in a cooking contest of my own making.

The whole point of this, after all, is being with your people, and the photo above is my sweet reminder. You can see my ecstatic son (top left), thrilled to be with his cousins on our last Thanksgiving together, two years ago. Fast-forward: That baby, Augie, just walked and talked his way into nursery school, and his brothers have grown in physical leaps and mental bounds, too. Life moves fast. This holiday, I don't want to miss a thing.

So how does one balance quality time with the flock and creating a super-special feast? First, get them in the kitchen with you. Then use our ideas to make a delicious meal in a warm setting, without the stress. "Simply Grateful" offers a flavor-packed menu that streamlines your efforts and your grocery list; it will tickle every taste bud come turkey time. Speaking of the bird, there's a fantastic preparation idea in that story, and in her column (page 15) Martha shares an ingenious grilling method that ticks off several boxes: The result tastes divine; it cooks the whole turkey to burnished, brown perfection while freeing up oven space for baking sides; and we all know a grill is a great thing to gather around for a few laughs while it works its magic. Win, win, win. Here's to a wonderful Thanksgiving!

Elizabeth Graves, Editor in Chief

Let's keep in touch!
Email me at *elizabeth@marthastewart.com*
Follow me on @ebgraves

For all subscription inquiries, call 800-999-6518.

| *LIVING* IN MY LIFE |
Here, just a handful of our ideas that I'm excited about this month.

1
I'm a big fan of these aprons by G.K.P. (aka Good Kitchen Products), a California company we feature in American Made. Page 35.

2
In "Old Meets New," home editor Lorna Aragon mixes classic china patterns with new tableware to gorgeous effect. Page 29.

3
As you'll see in "Autumn Aglow," your holiday table and décor can be stunning—and stunningly simple to make way ahead of time. Page 72.

4
"Simply Grateful," by deputy food editor Greg Lofts, is a Thanksgiving feast that will delight everyone. Many ingredients multitask, and the turkey cooks in half the usual time. Page 78.

5
There might be a coup if we don't keep some traditions, like my mom's sweet potatoes with pecans. But "Beyond Pie" inspires me to shake up the dessert lineup. Page 90.

COURTESY OF ELIZABETH GRAVES (KIDS); COURTESY OF G.K.P. (APRON); BRYAN GARDNER (PLACE SETTING); JOHNNY MILLER (VASE WITH LEAVES); MIKKEL VANG (POTATOES); DANA GALLAGHER (TART)

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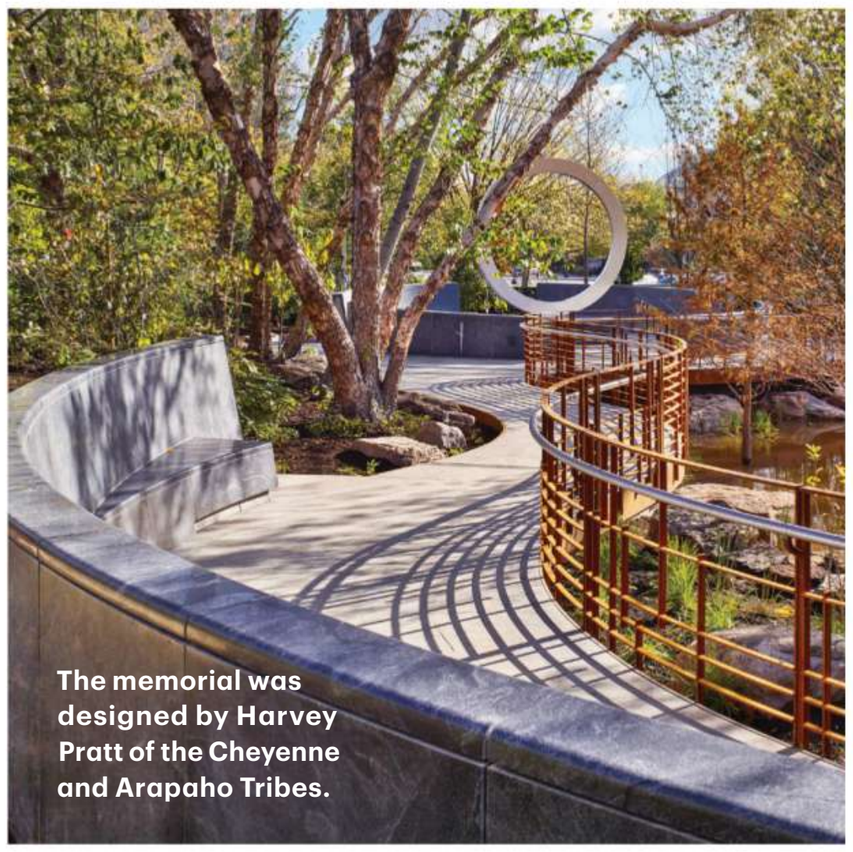
Out & About

WHERE TO GO, WHAT TO SEE, AND HOW TO GIVE THANKS

| ON THE ROAD |

SACRED SITES

Feed your mind with facts about the people who made the first Thanksgiving happen. **The National Museum of the American Indian,** in Washington, D.C., home to the Native American Veterans Memorial (shown), brims with artifacts, photos, and documents relating to Indigenous tribes from the Western Hemisphere. Here, three more places to learn about this land's original residents.



The memorial was designed by Harvey Pratt of the Cheyenne and Arapaho Tribes.

WARNER, N.H.

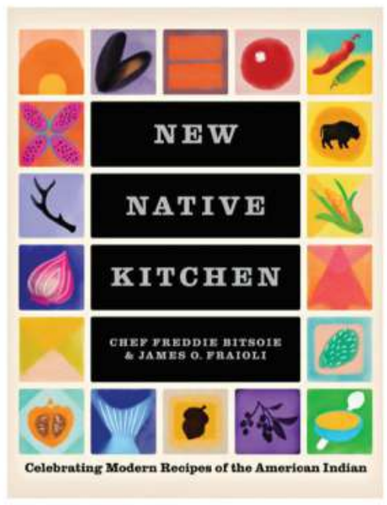
Walk the Medicine Woods Nature Trail and view treasures like beaded gloves and a birchbark canoe at the Mount Kearsarge Indian Museum, on 12.5 acres of Abenaki homeland.

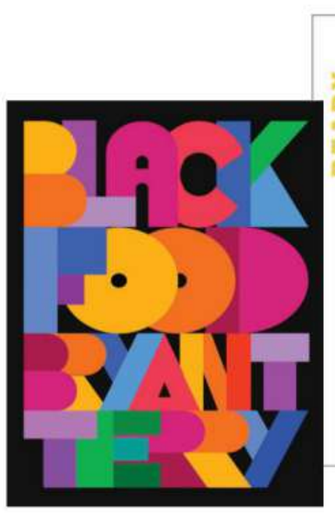
CHEROKEE, N.C.

The Museum of the Cherokee Indian shares 15,000 years of tribal history through animation, dioramas, and artifacts, including thousands of documents in Cherokee.

PHOENIX

Along with traditional and contemporary art, the Heard Museum focuses on first-person stories, as in its "Away From Home" exhibit on Indian boarding schools.





| ON OUR BOOKSHELF |

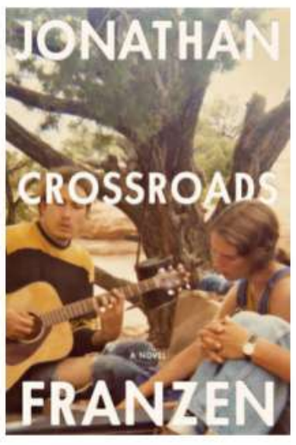
These cookbooks explore kitchen cultures both public and personal. Freddie Bitsoie, former executive chef at the National Museum of the American Indian, shares recipes inspired by his Navajo heritage and other Indigenous traditions in ***New Native Kitchen*** (Abrams)—think braised bison short ribs and Three Sisters salad, with squash, corn, and beans. In ***Black Food*** (4 Color Books), Bryant Terry, chef-in-residence at the Museum of the African Diaspora, in San Francisco, pairs recipes he collected for global dishes, like crispy cassava skillet cakes, with essays, poems, and even a playlist. A veteran of our test kitchen and a busy mom, Dawn Perry offers more than 125 ways to put food on the table fast in ***Ready, Set, Cook*** (Simon & Schuster). You'll find everything from crowd-pleasing dishes (pizza broccoli!) to clever hacks (freeze her Flexo-Pesto in ice trays, then pop out cubes to uplift pasta).

| EDITOR'S PICK |

Epic Read

"Jonathan Franzen's latest, *Crossroads* (Farrar, Straus & Giroux), looks at marriage, faith, and temptation through the hazy lens of the early 1970s. The kids in this wry domestic drama are far from all right, but I was riveted."

—*Living* executive editor Jennie Tung



| WHY NOT? |

Kick Up Your Heels

The Rockettes are back, starting this month. Follow in their footsteps at these dance classes.

Dallas
At **Contemporary Ballet Dallas,** take an eight-week adult course in beginner ballet, modern, jazz, or—Radio City, here you come—tap. ***contemporaryballetdallas.com***

—

New York City
Some of the top companies host novice classes. Perfect your plié at the **Joffrey Ballet,** in Manhattan, or try open or intro-level West African dance at **Mark Morris,** in Brooklyn. ***joffreyballetschool.com; markmorrisdancegroup.org***

—

Philadelphia
Led by Israeli-born choreographer Ronen Koresh, the **Koresh Dance Company** has weekly drop-in options for newbies interested in ballet, jazz, and hip-hop. ***koreshdance.org***

—

Seattle
The **American Dance Institute**'s six studios hold grown-up groove sessions in everything from flamenco to K-pop. ***americandanceinstitute.com***

ALAN KARCHMER FOR THE NATIONAL MUSEUM OF THE AMERICAN INDIAN (MEMORIAL); COURTESY OF PUBLISHERS (BOOKS)

Living It Up

WHERE TO FIND US BEYOND THESE PAGES

| MEET & GREET |

Tanya Graff

Style director
Home: New York City
Years with Martha: 22
First position: Style assistant at Martha by Mail
Where she'll feast: "My mother-in-law's in East Hampton, New York—I look forward to her acorn-squash soup all year."
Tabletop tip: "Don't be afraid to mix and match what you have. I love playing with old pieces and modern items."

TANYA'S STYLE SOURCES

1 | Plain Goods
"Great for serving sets, handmade taper candles, and splurge-worthy vases."
plain-goods.com

2 | The Ark Elements
"Former floral and event designer Kate Holt's site is a dream. I want all of her flower plates!"
thearkelements.com

3 | RW Guild
"I love its contemporary handmade ceramics and mouth-blown glassware."
rwguild.com

4 | H&M Home
"You'll find high-quality, 100 percent–linen tablecloths in pretty neutrals."
hm.com

| FOLLOW THE LEADER |

In this snapshot, Martha and her chow chow Empress Qin stretch their legs and soak in the autumn foliage at Jordan Pond, in Maine's Acadia National Park. Check out her feed to see where she's heading this year.

@marthastewart48

| TRADITIONS |

"I look forward to waking up really early and cooking with my dad. It's the only time of year he takes over the kitchen—usually my mom is the chef—and I love spending time together, just the two of us."
—creative director Abbey Kuster-Prokell

"I sign up for a turkey trot near my childhood home in Phoenicia, New York. The donation goes to a different charity each year, and the route is short enough to do with my whole family."
—editorial director of food and entertaining Sarah Carey

"Our family tradition is to not be traditional! We've made everything from braised rabbit and beef short ribs to roasted capon. We do go for one classic: apple pie, made from scratch from my grandma's recipe."
—deputy food editor Greg Lofts

| PASSION PROJECT |

Double Happiness

Features and garden editor Melissa Ozawa supports **Heart of Dinner,** an org that delivers meals to Asian American elders in NYC: "They provide a hot dish, fresh produce, and a sweet, handwritten note."
heartofdinner.org

| THINK SMALL |

Local Hits

On Small Business Saturday (November 27), we'll be stocking up at these one-of-a-kind independent retailers.

Southern Home & Kitchen
For hostess gifts and cooking gadgets galore, associate editor Claire Sullivan swings by this **Winston-Salem, North Carolina,** boutique.
shopsohonc.com

—

Amphitrite Studio
Executive editor Jennie Tung discovered these durable, lushly dyed hand towels and dishcloths on a trip to **Maine;** she'll order a selection from its **Newcastle** base.
amphitritestudio.com

—

Celebrations
Every November, art director James Maikowski buys his holiday cards at this adorably tiny, nearly 40-year-old shop in **Deep River, Connecticut.**
celebrationsdr.com

JOANNA GARCIA (TANYA); CHRIS SIMPSON (LINENS); COURTESY OF MARTHA STEWART (MARTHA); JAMES MAIKOWSKI (CELEBRATIONS)

Eat What You Sow

How a pre-diabetic diagnosis inspired Darryl Ann Wright to live a healthier lifestyle

Lessons learned.

Darryl Ann Wright grew up in a health-conscious family that included a sister who struggled with juvenile diabetes. But as Wright grew older and took on more of life's responsibilities, her commitment to a wholesome diet was tested. "[As a teacher] you stop for fast food at night because you're just so exhausted," she says, "or you go to the football games and basketball games and eat from the concession stands. There's encouragement to eat badly."

A catalyst for change.

When Wright was diagnosed as a pre-diabetic in 2019, it came as a shock. "I knew exactly what it meant, because I knew what it meant for my sister," she says. "[When I was diagnosed], I thought...I've got to do something different."

So she took matters into her own hands.

Sugar-free, but still sweet.

Rather than moving toward food elimination, she focused on controlling what she could while moderating what was beyond her power to change. She's grateful for products like Hershey's Zero Sugar York Peppermint Patties that keep her on track without making her "feel badly or sluggish" in the middle of a workday. "Hershey's is such a wonderful brand," she says. "Sometimes you just need that sweet taste, that little pinch of something sweet that satisfies the craving, so I welcome that."

Growing her healthier future.

While Wright keeps tabs on her health (and counts down the five years until retirement), she's building upon her second act: growing her own produce. In November, Wright's garden is typically filled with sweet potatoes, broccoli, cabbage, and even chocolate mint, which she says pairs well with the richness of Hershey's chocolate. "Hershey's [Zero Sugar] candies are my sweet little pick-me-ups that I can enjoy," she says.

Scan the code with your phone to read more about Wright's sweet second act on MarthaStewart.com.

Check out HERSHEY'S Zero Sugar at shop.hersheys.com

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From MARTHA

TEACH AND INSPIRE

THE GOLD STANDARD
Martha serves her turkey carved and garnished with fresh, homegrown kumquats, calamondin oranges, and rosemary. Both the citruses and the herb are also used to infuse her bird with flavor.

SET YOUR OVEN FREE

This Thanksgiving, Martha is taking it outside—her turkey, that is—and preparing it on the grill. This low-fuss, no-baste method results in a supremely moist bird with a lightly smoked taste and burnished, crispy skin. Follow her steps on these pages.

PHOTOGRAPHS BY PAOLA + MURRAY

THE HOT SPOT
Martha checks the turkey after 90 minutes by placing an instant-read thermometer in the thickest part of the thigh. If it's close but not ready, she'll repeat the process every 15 minutes until it's done. For instructions for regular smokers or kettle charcoal grills (like a 22-inch Weber), see page 102.

THANKSGIVING IS one of my family's most cherished holidays. It's one of the big ones, along with Halloween, Christmas, Easter, and the Fourth of July. Every year, we think carefully about the menu, combining old favorites with fresh discoveries, new ingredients with tried-and-true ones, and, of course, innovative techniques and equipment with tools we have had forever.

This year, we decided to break out my brand-new outdoor grill: a custom-colored ceramic Grill Dome, which can be used for grilling, smoking, and even baking and roasting. I had never made a smoked turkey for the centerpiece of our Thanksgiving feast before, but the combination of a really great, organically raised bird and my new grill lured me to experiment. The delicious result is what you see here: a plump turkey that appears to have been lacquered with a deep-mahogany stain. The meat is tender, moist, and juicy, and the skin is crispy.

The amount of smokiness is up to you. We used both hardwood (applewood, to be exact) and untreated, pure hardwood (aka lump) charcoal to create just the right flavor and temperature for the fire. We also marinated the bird with citrus and herbs, which is important for infusing the meat with depth of flavor.

The entire process reminded me of a deep-fried turkey that the southern chef Rena Prentis and I made at the South Carolina home of film producer Joel Silver in 1996. And the result was just as exciting and satisfying.

I had a great time smoking the turkey. It was a lot of fun, plus it was so nice to have my oven free to cook the sides and desserts. I hope you'll give it a try; it just might become your new tradition.

MAKEUP BY DAISY TOYE

Smoked Turkey

- 2 tablespoons fresh rosemary leaves, plus 6 sprigs
- 2 teaspoons black peppercorns
- 1 tablespoon coriander seeds
- 1 tablespoon fennel seeds
- 6 dried bay leaves, crushed
- 1 teaspoon grated orange zest, plus 1 medium orange, halved
- ½ cup kosher salt (we use Diamond Crystal; decrease to ⅓ cup if using Morton)
- 1 fresh or frozen turkey (15 to 16 pounds), thawed if frozen, giblets and neck reserved for Smoked-Turkey Gravy (see recipe, page 102)
- Applewood chunks, for smoking
- 1 yellow onion, halved
- 2 tablespoons vegetable oil

1. Pulse rosemary leaves, peppercorns, coriander, fennel, bay leaves, and orange zest in a spice grinder until finely ground, 30 to 45 seconds. Stir salt into mixture. Season turkey cavity with salt mixture, then rub it all over skin. Transfer turkey to a rimmed baking sheet fitted with a wire rack; refrigerate, uncovered, overnight.

2. Fill a ceramic grill about halfway with hardwood (lump) charcoal. Fill a chimney with charcoal and light it. When coals are uniformly gray, pour them over the unlit charcoal spread over bottom of grill, avoiding vents (for proper airflow). Add one unsoaked 3-by-3-inch applewood chunk (for bolder flavor, add another). Place indirect-cooking rack in grill. Place a 9-by-13-inch disposable pan filled halfway with water on top of it; top with direct-cooking grate. Close lid and adjust temperature, using vents (start with top and bottom vents each opened about a quarter of the way), bringing internal grill temperature to 300˚ to 325˚; maintain that temperature for 15 to 20 minutes.

3. Meanwhile, remove turkey from refrigerator; rinse and pat dry. Let stand at room temperature, uncovered, 1 hour. Stuff cavity with halved orange, onion, and rosemary sprigs. Tuck wing tips behind back and tie legs together with twine. Rub oil all over turkey; season lightly with salt and pepper.

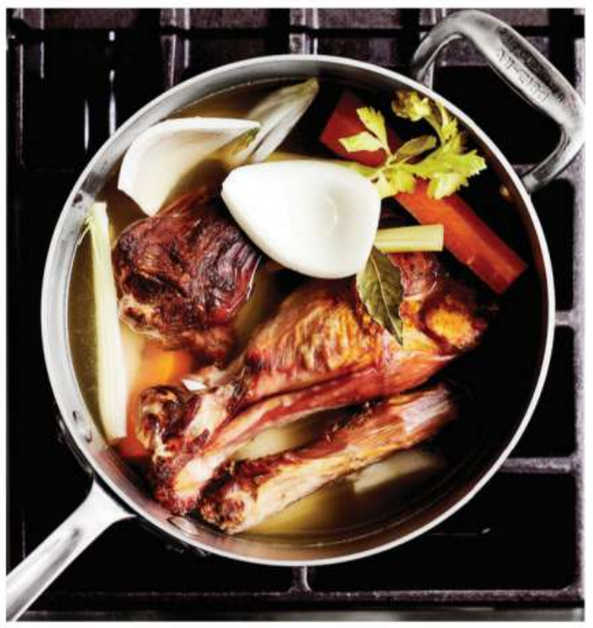
4. Place turkey on cooking grate and cook, covered, and maintaining grill temperature between 300˚ and 325˚, until a thermometer inserted in thickest part of thigh (avoiding bone) registers 155˚, 2 hours to 2 hours, 30 minutes (begin checking after about 1½ hours; it may take up to 3 hours, depending on exact size of bird). Let stand 30 minutes before carving (internal temperature will continue to rise, reaching a minimum of 165˚).

ACTIVE TIME: 3 HR. | **TOTAL TIME:** 12 HR. 35 MIN.
SERVES: 8 TO 10

GOOD GRAVY!

It's the final chef's kiss on Thanksgiving dinner. Here's a step-by-step for the version Martha served with her smoked bird. For the full recipe, see page 102.

1. Place turkey neck, giblets, and wings in a roasting pan or large ovenproof skillet. Roast at 425° until browned. Remove from oven.

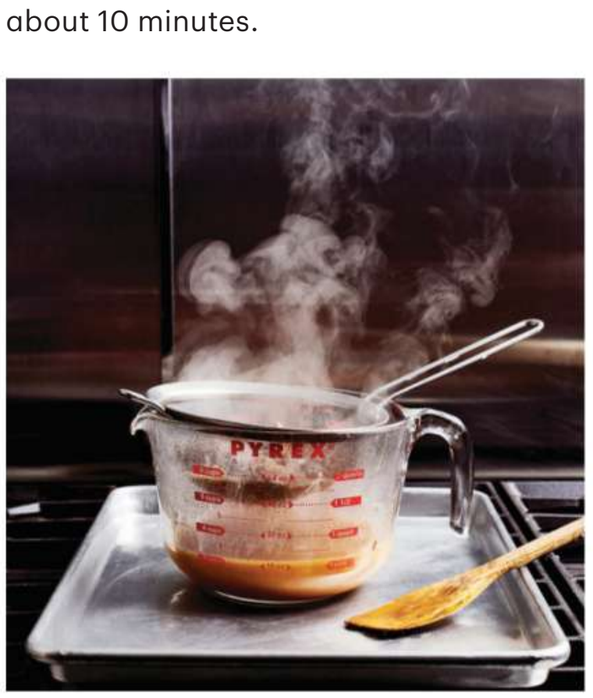


2. Transfer turkey parts to a small stockpot. Add carrots, onion, celery, bay leaf, and stock or water to cover. Simmer until flavorful, then strain, reserving neck and giblets.

3. Place pan over medium heat. Deglaze with wine or water, scraping up browned bits to release them from the bottom.

4. Remove and shred meat from neck; cut up giblets. Add to pan with some of broth. Simmer until flavors are melded, about 10 minutes.

5. In a small jar, shake flour and some cooled broth to combine. Stir mixture into simmering gravy. Cook until thickened slightly, about 1 minute.



6. If desired, strain through a fine sieve to remove solids. Serve warm.

The Juiciest Turkey

The Brining Secret

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For a 16-24 lb. turkey: In a 5 gal. container, mix 2 gal. water, 10 oz. Kikkoman® Soy Sauce (or Gluten-Free Soy Sauce), 1/2 c. kosher salt, 1/2 c. sugar, 2 Tbsp. dried sage, 2 Tbsp. celery seed, 1 Tbsp. dried thyme. Stir to dissolve salt, add turkey, cover and refrigerate 8 hours or overnight. Rinse turkey well and follow your regular cooking instructions.

America's #1 Soy Sauce*

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*America's #1 Soy Sauce: based on U.S. sales data during the 52-week period ending 6/19/21.KIKKOMAN is a registered trademark of KIKKOMAN CORPORATION. ©2021 Kikkoman Sales USA, Inc.

| DIY DÉCOR |

Earthly Delights

To deck out your table for Turkey Day, add botanical accents to plain terra-cotta pots, and they'll blossom into an elegant, one-of-a-kind display. All you need is silicone baking molds (designed to make fondant details on cakes), white air-dry clay, and craft glue. For the how-to, turn the page.

TEXT BY LISA BUTTERWORTH STYLING BY NAOMI DEMAÑANA

THE DETAILS: CB2 Axel Caramel dinner plates *(similar to shown), $10 each, cb2.com.*

PHOTOGRAPHS BY NICO SCHINCO

Botanical Clay Pots How-To

STEP ONE
Gather terra-cotta pots with simple, clean lines—smaller ones to hold votives, and larger vessels for flower arrangements.

STEP TWO
Press air-dry clay into the silicone molds, scraping off any excess with a plastic knife so the clay is flush with each mold.

STEP THREE
After a couple of minutes, while the clay is still wet, gently flex the mold and pull out the accent—use a toothpick to help wiggle out any stubborn edges. With the vase on its side, attach the embellishment with craft glue, curving it to the surface. Let harden completely overnight. If using the pot to hold flowers, line it with a vase or plastic bag to prevent leaks.

THE DETAILS: Das modeling clay, *in White, $8; and* **E6000 permanent craft adhesive,** *in Clear, $5, michaels.com.* **Prima Redesign Décor molds,** *5" by 8", from $18 each; and* **D'vine Dev terra-cotta plant pots** *(similar to shown), $29 for 3, amazon.com.* **Terra-cotta succulent planter pot** *(similar to shown), 6.5" by 5.6", $3.50, lowes.com.*

| INSTANT UPGRADE |

Bursts of Sun

This month, the word *roast* is most often used to describe a certain gobbler. But to wake up the Thanksgiving meal, we also apply it to citrus wedges. Just toss pieces of oranges, clementines, tangerines, and Meyer lemons with olive oil, water, and a sprinkle of salt. Then slide them in the oven for a little over an hour to soften the rinds, sweeten the pulp, and caramelize the juices. Once done and chopped up, they're an easy-squeezy way to brighten every course: Add them to a turkey rub or ham glaze; stir them into your gravy, cranberry sauce, or stuffing; or spoon them over vanilla ice cream for a spontaneous sundae. For the recipe, see page 103.

FOOD STYLING BY REBECCA JURKEVICH; PROP STYLING BY SARAH SMART; ILLUSTRATIONS BY BROWN BIRD DESIGN

| THE TECHNIQUE |

Cutting Edge

If traditional crimping cramps your style, pick up a paring knife and customize your single-crust pies with these striking geometric motifs. For a really precise rim to work with, give your dough three or four extra pulses in the food processor once your butter hits the pea-size stage; it will hold its shape better without losing much flakiness.

1. PLAY CHECKERS

Make short, straight cuts around the rim of the pie dish at scant 1-inch intervals; fold every other piece in toward the filling.

2. HATCH A PLAN

For a crosshatch pattern, press the knife blade at a diagonal along the pie's edge, going deep enough to make an indent but not cut through. Repeat in the opposite direction.

3. POINT IT OUT

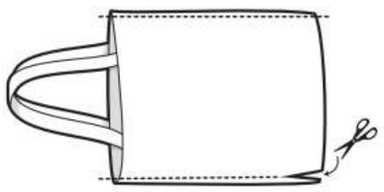
Cut small triangles all the way around the rim, with the tips about 1 inch apart.

TBF heavy cotton-canvas tote bag, *15" by 16", in Yellow, $8, amazon.com.*

| DIY STYLE |

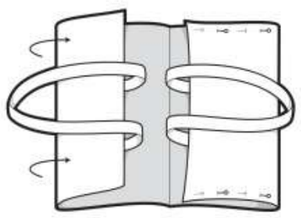
TOTES SMART

Reuse, recycle, and rejoice in this handy pie or casserole carrier, fashioned from a deconstructed tote bag.



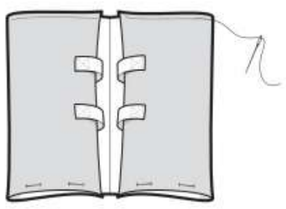
Step 1

Cut along the side seams of a flat cotton tote, snipping from top to bottom.



Step 2

Open and lay it flat, then fold the sides in toward center, so the handles meet in the middle. Pin sides in place.



Step 3

Fold bag inside out and sew along the pinned sides, leaving a 2-inch hem. Turn right-side out, and put a piece of cardboard in the bottom as a base.

SECOND-DAY SKILLET BREAKFAST

Preheat oven to 425°, with a 10-inch oven-proof skillet (preferably cast iron) on center rack. Toss 3½ cups **frozen shredded potatoes** with 2 tablespoons **extra-virgin olive oil;** season with **kosher salt** and freshly ground **pepper.** Carefully remove skillet from oven and add **2 tablespoons unsalted butter;** let melt. Add potatoes, spreading them in an even layer. Bake, stirring once, until beginning to brown on bottom and around edges, about 25 minutes. Remove from oven; top evenly with ½ cup **shredded turkey;** 1 cup **cooked vegetables,** such as green beans and sweet potatoes; and ½ cup grated **white cheddar.** Make 4 indentations in topping and crack a **large egg** (4 total) into each; season. Bake until egg whites are just set, 4 to 6 minutes. Serve, drizzled with warmed **gravy.**

FOOD STYLING BY REBECCA JURKEVICH; PROP STYLING BY SARAH SMART

| FRESH STARTS |

Morning Glory

Thanksgiving dinner might be the main event, but this encore presentation gives leftovers a star turn the next day. It's a hearty brunch that will feed the whole family, and it delivers maximum flavor with minimal effort. Use frozen hash browns as the base layer for the single-skillet extravaganza—because you've washed enough dishes and pans at this point. Heat them in the oven until they're nice and crisp, then pull them out and pile on the traditional players: shredded turkey, sliced sweet potatoes, and, yes, even green beans. Top the whole shebang with cheese and a few eggs, and continue baking until the whites set. And if you really want to rival last night's meal, heat up the gravy as an optional drizzle.

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| KIDS' CRAFTS |

Wildly Creative

For some wholesome, hands-on fun before turkey dinner, create an art station with natural materials. You can order a selection of dried foliage, or send mini naturalists out to gather it ahead of time, and flatten the leaves in books. Then channel an old-school professor and pass out faux-suede elbow patches. They're the ideal canvas for craft-gluing on fall flora in the shapes of butterflies, peacocks, foxes, owls, and other adorable creatures. Even cleverer: turning acorn tops into you-know-*whooo*'s eyes.

THE DETAILS: PH PandaHall oval suede elbow patches, *4.3" by 5.5", $11 for 16, amazon.com.* **Elmer's white glue,** *$2.25 for 4 oz., staples.com.* **Gingko leaves,** *in Yellow, $12 for 25; and* **pressed autumn leaves,** *$7 for 40, pressedflowergalaxy.etsy.com.* **Assorted acorn caps,** *$5 for 60, newhampshirenature.etsy.com.* **Fall Japanese-maple leaves,** *$4 for 16, naturespressed.etsy.com.*

NATURAL LEADERS

Who reigns over the kids' table? Mini royals who craft their crowns out of ribbons and stemmed foliage—with a little help from their grown-up subjects.

1. CUT

Parents or older sibs should precut 1-inch-wide grosgrain ribbons in several pairs of varying lengths, so kids can find a set to wrap around their head with about 2 inches to spare.

2. ARRANGE

Kids can stretch out one ribbon and place dried, stemmed greenery along it until they like the look.

3. SEAL

Grown-up hands should hot-glue each stem to the ribbon, then hot-glue the second ribbon directly on top of the first. (Craft glue works, but takes longer to dry; hot glue is cool and done in time for kids to wear their crown to dinner.)

4. SECURE

Stick adhesive Velcro on each ribbon end, and place the crown on the child's head.

THE DETAILS: Chromespun grosgrain ribbon, *1", $15 for 5 yd., mjtrim.com.* **Dried wheat bunches,** *in Blond, $8 for 8 oz.; and* **dried Sudan grass,** *$16 for 4–5 oz., drieddecor.com.*

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| SWEETS |

Private Party

Not gonna sugarcoat it: Thanksgiving baking can be labor-intensive. To sweeten the deal, turn the scraps of excess dough from a piecrust into a delicious reward after that long day in the kitchen. First, preheat oven to 375°. On a parchment-lined baking sheet, pat **pie-dough scraps** together into an approximately 5-inch circle. Brush it lightly with **heavy cream**; sprinkle with **coarse sanding sugar**. Bake until golden and crisp, 15 to 20 minutes. Top with fresh fruit, such as sliced **pears** and **raspberries,** and a dollop of **whipped cream**. Whether you share this confection with your sous-chefs is entirely up to you.

FOOD STYLING BY REBECCA JURKEVICH; PROP STYLING BY SARAH SMART

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RIPE FOR A REDO The plums, peaches, and berries of **Royal Worcester**'s **Evesham** pattern look even lusher next to flatware and linens in warm shades ($84 for a 5-piece setting, *replacements.com*).

THE DETAILS: Tory Burch Oiseau dinner plate, *$128 for 2, toryburch.com*. Nickey Kehoe South African wineglass, *$28, nickeykehoe.com*. Mepra Dolce Vita Vintage Bronzo flatware, *$165 for a 4-piece setting, theluxuryartmepra.com*. Carolina Irving & Daughters Multi Tile tablecloth, *$120, ci-daughters.com*. *For additional sources, see page 110.*

Old Meets New

We now have proof that several generations can get along beautifully at your holiday dinner table. On these pages, *Living* home editor Lorna Aragon shows how four classic china patterns—similar to ones you may have collected or even inherited—can be gorgeously refreshed in modern place settings.

TEXT BY JENNIFER FERNANDEZ

STYLING BY LORNA ARAGON

PHOTOGRAPHS BY BRYAN GARDNER

1

BLUES TRAVELER

WHAT'S OLD

Inspired by blue-and-white Chinese porcelain that was imported to England in the 1700s, the toile-like landscapes on **Wedgwood Blue Willow** transferware were all the rage three centuries ago—and are still prized today. Don't fret if you've dropped a few over the decades, Lorna says. You can find many old patterns at Replacements Ltd., Etsy, or eBay.

WHAT'S NEW

For a bold reboot, Lorna combined the iconic chinoiserie style with structured and loose patterns, including plaid napkins, a bohemian block-printed tablecloth, and splatterware chargers and salad plates. Patinated stainless steel flatware counterbalances the dishes' luster, and cobalt glasses echo the saturated blues.

THE DETAILS: Wedgwood Blue Willow dinner plate, *$50; and* **salad plate,** *$40, replacements.com.* **March splatterware dinner plate,** *$60; and* **salad plate,** *$40, marchsf.com.* **Farmhouse Pottery Shelburne flatware,** *$85 for a 5-piece setting, farmhousepottery.com.* **Juliska Vienne tumbler,** *in Blue, $27, juliska.com.* **Heather Taylor Home Glen Plaid napkin,** *in Cornflower, $82 for 4, heathertaylorhome.com.* **Dotter block-print tablecloth,** *in Trellis Blue, 60" by 60", $50, dotterstore.com.*

2

GARDEN VARIETY

WHAT'S OLD

Historically, the oak tree symbolizes strength, longevity, and hospitality—which makes the delicate garlands of acorns and oak leaves that grace **Bernardaud**'s **Constance** dinnerware a perfect fit for holiday entertaining. The well-loved pattern, which also features rings of gilded laurel, recalls the French Empire style of the early 1800s.

WHAT'S NEW

Taking a cue from its watercolor-like greens, Lorna chose a verdant charger from **Bordallo Pinheiro** resembling another type of leaf—cabbage! The side of veg adds a whimsical note to a formal design, while geometric glasses and checked gingham napkins offset the round plates with crisp angles.

THE DETAILS: Bernardaud Constance dinner plate, *$160; and* **salad plate,** *$130, replacements.com.* **Bordallo Pinheiro charger,** *$52; and* **dessert plate,** *$28, westontable.com.* **Degrenne French Verlaine flatware,** *$82 for a 5-piece setting, food52.com.* **Tory Burch pressed-glass water glass,** *in Green, $148 for 4, toryburch.com.* **Heather Taylor Home Mini Gingham Honeydew napkin,** *$82 for 4, heathertaylorhome.com.* **Pomegranate Phlox tablecloth,** *in Green, $68, pomegranateinc.com.*

3

GOLD STANDARD

WHAT'S OLD

Haviland has been around since 1842—and became even more popular in the U.S. post–World War II. But its **Wedding Ring** pattern has become exceedingly hard to find, perhaps because the simple, sumptuous gold around the circumference goes with anything, much like a wedding ring itself. Since the design is classic and understated, Lorna introduced a soft and organic motif, with a salad plate spotlighting a colorful warbler.

WHAT'S NEW

The birds and branches on **CB2**'s **Chelsea** plate look like traditional chinoiserie, but silver edges give the bone china modern flair. Precious metals also shine through in the gold-threaded tablecloth, mirror-finish utensils, and rimmed stemware. As Lorna says, "pick one element that speaks to you, and go with it."

THE DETAILS: Haviland Wedding Ring dinner plate, *$80, replacements.com.* **CB2 Chelsea salad plate,** *$17, cb2.com.* **Crate & Barrel Ellenore Gold flatware,** *$60 for a 5-piece setting, crateandbarrel.com.* **Martha Stewart Clear Optic wineglass,** *$72 for 4, macys.com.* **Cultiver linen table napkin,** *in Natural, $45 for 4, cultiver.com.* **Kalamkari fabric** *(similar to shown), $3 a meter, itokri.com.*

4

ROSE BEDS

WHAT'S OLD

Introduced as a tea service in 1962, **Royal Albert**'s **Old Country Roses** quickly became one of the world's most beloved heirloom patterns. The milky bone china evokes an English garden border filled with its mother country's national flower, and the elegant gold rim elevates the design to regal status.

WHAT'S NEW

"When combining different pieces, pick up on common threads," suggests Lorna. Here, she riffed on the pattern's ruffled rims and pink and orange petals. Rose tones in the tablecloth nod to the original plate's blooms, while playful polka dots in the napkins and acrylic-handled flatware "keep it all from feeling too stuffy," she says.

THE DETAILS: Royal Albert Old Country Roses dinner plate, *$30; and* **salad plate,** *$28, replacements.com.* **Adam Lippes Coquille side plate,** *$225 for 4, oka.com.* **Marumitsu Barbarie bread plate,** *$54, rwguild.com.* **Sabre Paris Classic Collection flatware,** *in Ivory, $95 for a 5-piece setting, landofbelle.com.* **La Rochere Bee goblet,** *$78 for 6, williams-sonoma.com.* **Les Indiennes Fanny napkin,** *in Madder Red, $20, lesindiennes.com.* **India Hicks Home x Pomegranate Carnations tablecloth,** *60" by 90", $120, pomegranateinc.com.*

Easy Updates

To invigorate the look of old china on your table, embrace its palette and identify common shapes and details to weave through the new elements. These helpful suggestions will also ensure that Grandma's wedding dishes live happily ever after.

ADD NEW PATTERNS

Stick to the colors of your old china to keep the table cohesive, but mix in a serving piece with another motif that complements it.

A tiny house and giant vines bring whimsy to this formal future heirloom. **Juliska Country Estate Main House tureen,** *in Delft Blue, $450, juliska.com.*

The large gilded leaves on this versatile vessel work beautifully with floral china. **Caskata Arbor medium serving bowl,** *in Gold, $95, caskata.com.*

An oversize, attention-grabbing take on chinoiserie, this comes in 19 other colors. **Ginori 1735 Oriente Italiano platter,** *in Cipria, $250, ginori1735.com.*

PLAY UP ONE COLOR

Choose a shade from your pattern that you want to highlight, and let it fly in accent pieces like linens or glasses.

This simple beauty is available in 19 colors, from Duck Egg to Wasabi. **Mud Australia Pebble large bowl,** *in Blossom, $173, us.mudaustralia.com.*

Hemstitched linen is extra-elegant—pick from 102 colors for a perfect match. **Sferra Festival napkins,** *in Curry, Ocean, and Petal, $31 each, sferra.com.*

Eighteen shades for your red, white, or rosé. **Estelle colored wineglasses,** *in Amber Smoke, Blush Pink, and Cobalt Blue, $190 for 6 different colors; $175 for 6 of the same, estellecoloredglass.com.*

MIX MOD MATERIALS

Elevate older porcelain with glass, wood, metal, or ceramic items that add texture and dimension to your table.

A clear, clean-lined glass pitcher looks at home on any tablescape. **Simon Pearce Ascutney pitcher,** *$150, simonpearce.com.*

Handmade from upcycled wood, it lends organic warmth to old-fashioned plates. **Spencer Peterman cherrywood bowl,** *10", $90, spencerpeterman.com.*

Your new favorite platter: faux-bois in a fresh shade. **Martha Stewart Faux Bois serving platter,** *14", $36, martha.com.*

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Takeda's two-tone aprons have vivid piping binding the top and bottom together. "It's like a secret, only visible on the inside," she says. On the custom Bistro version for New York's Blue Hill restaurant, below right, that bright stripe is front and center. See more styles on Instagram at *@gkp_goodkitchenproducts*.

THE DETAILS:
Aprons, *from $79 each, gkpofficial.com.*

MARTHA STEWART
American Made

CHEF'S CHOICE

When this Santa Barbara, California–based designer couldn't find the apron of her dreams four years ago, she stitched one up herself, launching a business that lives up to its name: G.K.P., or Good Kitchen Products.

TEXT BY CATHERINE HONG

ANY OLD APRON CAN PROTECT your clothes. But Kazuyo Takeda, a former fashion designer and mom of two, craved one that would do more than fend off kitchen spatters. "I tried to find some I'd *want* to wear to fit my style and mood, like clothing in my wardrobe," she says. Unsatisfied with the options, she sewed a few of her own, using high-quality cotton twill and canvas left over from fashion projects, and a simple design with roomy pockets for her cell phone and cooking tools. After friends saw it and begged her to make versions for them, too, Takeda decided to whip up samples to send to the pros she'd admired on the Netflix show *Chef's Table*. She got glowing feedback—and actual orders—from talents like Grant Achatz, Nancy Silverton, and Dan Barber, who appreciated the sharp, gender-neutral styles and the sturdy material that stands up to grease and laundering. That success gave her business liftoff, and soon she was creating more designs and hiring a small team of California artisans to produce aprons inspired by the same values that motivate farm-to-table chefs. "Beauty, practicality, sustainability—these are our goals," says Takeda, who donates a percentage of sales to organizations battling plastic pollution. G.K.P.'s newest project: colorful, compostable trash bags that look good in your kitchen.

PHOTOGRAPH COURTESY OF G.K.P. (BOTTOM RIGHT); STYLING BY LORNA ARAGON (TOP LEFT)

PHOTOGRAPH BY LENNART WEIBULL

IN A NEW LIGHT
Home editor Lorna Aragon saw the potential in this brass relic from a friend's fixer-upper, and reimagined it with white chalk paint to mimic pricey plaster chandeliers. Turn the page for the how-to.

THE DETAILS *On mantel and trim:* **Valspar Ultra Satin Interior paint,** *in Unforgettable, $32 a gallon, lowes.com.* **William Morris Chrysanthemum wallpaper,** *in Green/Pink, $237 for a double roll, wallpaperdirect.com.*

| RESCUE & REVAMP |

Bright Ideas

Dining-room lights do more than illuminate meals and set a mood. They're like jewelry for a space and can elevate its entire look. However, sometimes they need a little help to truly shine. Whether you're transforming a diamond in the rough, updating an existing fixture, or mixing in a sparkling new piece, the options on these pages are real gems.

TEXT BY TINA CHADHA

STYLING BY LORNA ARAGON

PHOTOGRAPHS BY DANE TASHIMA

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BEFORE

Chandelier How-To

1. PROTECT THE WIRING
Unscrew the bulbs and wrap the sockets with painters' tape, covering them to shield the interior workings.

2. CLEAN THE METAL
If it's rusty, sand it first using steel wool before washing. To clean, Lorna wiped the chandelier with a rag soaked in TSP cleaner dissolved in warm water; it's a potent powder often used to prep items before painting. (A solution made with Dawn dish soap or Windex will do the job, too.) "You want to eliminate grease and stains so the paint adheres," she says. Follow with a wet rag, then wipe dry.

3. COVER IT IN "PLASTER"
For even coverage without paint splatters everywhere, Lorna laid a dropcloth over a table in her garage, and made a spray booth by cutting through one edge of a big cardboard box and setting it on top. Then she hung the chandelier from an S-hook and applied two coats of paint, turning the fixture continually as she went. Once it was dry, she went over it with Rust-Oleum protective matte sealer.

4. REPLACE THE SHADES
Lorna traded this old-timer's frilly originals for simple white ones.

THE DETAILS *From previous page:* **Rust-Oleum Chalked Ultra Matte spray paint,** *in Linen White, $8, homedepot.com.* **Aspen Creative Small Empire chandelier clip-on shades,** *in White, $34 for 5, amazon.com.*

JOIN THE DIY CLUB
For more clever and creative home projects you can easily pull off, visit *marthastewart.com/DIYclub*.

Four Custom Touches

Whether your chandelier is centuries-old or brand-spanking-new, these simple DIY additions will make it unique. Pick an accent or two, and turn up the twinkle.

MOUNT A MEDALLION

These rings add vintage charm and come in all sizes, shapes, and materials. "Light urethane ones are easy to affix," says Lorna. "Paint them the same color as the ceiling so they look original."

ADD NEW LINKS

Swap out a plain or dated chain for a chicer style. "People don't always realize you can buy them in different finishes and shapes," says Lorna. For a cohesive look, pick one in the same metal as your light.

HANG SOME JEWELS

Dress up chandeliers and sconces with crystals. Replace clear ones with gemstone colors, or pick up wire links from the hardware store to dangle a few dazzlers from new spots.

SWAP THE TOPPERS

Don't settle for the so-so shades that came with your fixture. "Personalize it by choosing colors or patterns to match your décor," suggests Lorna.

CEILING MEDALLIONS *Clockwise from top left:* **Ekena Millwork Theia,** *24", $102, lowes.com.* **Hampton Bay Bellezza,** *$30, homedepot.com.* **Westinghouse Soleil ceiling-fan medallion,** *$59, wayfair.com.* **Ekena Millwork Orleans,** *$34, architecturaldepot.com.* **Westinghouse Botino** *(lattice pattern), 12" , $28, homedepot.com.* **CHAINS: Assorted styles,** *from $25 a yd., grandbrass.com.* **CRYSTALS: Assorted pendalogues, prisms, and teardrops with beads,** *from $4 each, chandeliersupply.com.* **SHADES** *Clockwise from top left:* **Black and gold-lined chandelier shade,** *5", $25, shadesoflight.com.* **Beige box-pleat,** *$45, lampsplus.com.* **Limited Edition Riverbed,** *in Lasso, $24, ballarddesigns.com.* **Birch Blonde Giclee,** *$60 for 4, lampsplus.com.* **Isla block print,** *in Slate, $29, ballarddesigns.com.* **Limited Edition Anais pleated,** *in Persimmon, $29, ballarddesigns.com.*

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Wall Art

Want a side show? Hang a sconce or two. Pick a style that suits you, have a dimmer switch installed, and you'll be golden.

1. Colonial Cool

A pair of these classic beauties would look gorgeous flanking a fireplace or mirror. "For a traditional style, it's very streamlined and graphic," says Lorna.

Livex Lighting Heritage wall sconce, *in Black, $115, lightology.com.*

2. Midcentury Minimal

Both cones on this geometric style emit light, creating striking shadows upward and downward.

Allied Maker dual cone sconce, *$975, alliedmaker.com.* **Studio Four NYC + Angie Hranowsky Cassiopeia wallpaper,** *$68 a yd., studiofournyc.com.*

3. Old-World Elegance

Inspired by traditional European design, this style flaunts fancy details: etched glass, delicate beading around the backplate, and a patinated brass finish. Lorna likes it for a formal dining space or powder room.

Hudson Valley Lighting Lafayette sconce, *$500, hudsonvalleylighting.com.* **Graham & Brown Twining wallpaper,** *in Blush, $110 a roll, grahambrown.com.*

4. Natural Appeal

This ivory ceramic sconce with gold accents would suit an understated, contemporary setting—and it comes in four warm colors.

Visual Comfort Leeds small round sconce by Christopher Spitzmiller, *$449, circalighting.com.*

Martha's Pick

This gray ceramic style with a globe bulb hangs in a Bedford hallway; she recently had several made by Avant-garden, in Pound Ridge, New York. The company will customize the color and also offers a brass finish.

Bubble sconce, *6", $525, 914-764-0010.*

WHAT TO LEAVE TO THE PROS

Adding accessories like the ones on the previous page is easy-breezy. But unless you happen to be a licensed electrician, step away from any wiring. Hire a professional to install ceiling fixtures or dimmers, and if you're refurbishing a vintage light, have a pro check the inner workings, even if you can get the original bulbs to turn on—frayed or dried-out wiring can be a serious fire hazard. Also, seek out an experienced metalworker to replate brass or any metal that's worn, pitted, or rusty, as that task requires harsh chemicals.

KEVIN SHARKEY (MARTHA'S PICK); COURTESY OF CIRCA LIGHTING (SPITZMILLER SCONCE)

To get help organizing your home, visit *marthastewart.com/Organize25k* and enter to win $25,000. For details, see page 110.

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Style With Substance

Suzie de Rohan Willner
CEO of Toast,
Oxfordshire, U.K.

There's a chic practicality and earthiness to everything from Toast, the British fashion and home-goods brand. You can imagine the woman who shops there baking something in an indigo workwear dress, catching an art show in a colorful kantha coat, or reading the latest Booker Prize winner under a cozy throw. Or you can meet the real deal: de Rohan Willner, who became CEO six years ago after roles at fashion biggies like Timberland and Levi Strauss. "Your clothes speak to who you are," says the new grandmother, who unwinds by practicing yoga, grows her own vegetables, and drives an electric car. "We dress three generations of women, and we're passionate about craftsmanship and provenance." An eco ethos matters, too. The company uses 85 percent natural fibers in its clothing and offers online darning and mending tutorials to make them last; its New Maker program supports artisans on the rise. "There's an agelessness about Toast," says de Rohan Willner, who revels in feeling the textures of each fabric the team weaves for a collection. "I love architectural silhouettes and staples that are easy and comfortable—and a functional pocket is a *must*." —*Melissa Ozawa*

1 —

WIN THIS

For a chance to win this blouse, go to *win.marthastewart.com* on October 22. For details, see page 110.

2

MIXING IT UP
"I go for an androgynous look that I can dial up or down, as well as muted earth tones like burnt oranges, greens, and blues."

9

10

11 —

12

COURTESY OF TOAST (PORTRAIT); STEVE LUPTON/GETTY IMAGES (TEAPOT); COURTESY OF MANUFACTURERS (OTHERS)

4

SINKING RIGHT IN
"This is not a constraining chair; it's great fun. I appreciate that the company makes each one in the country it's selling it in, rather than shipping them overseas."

6

3

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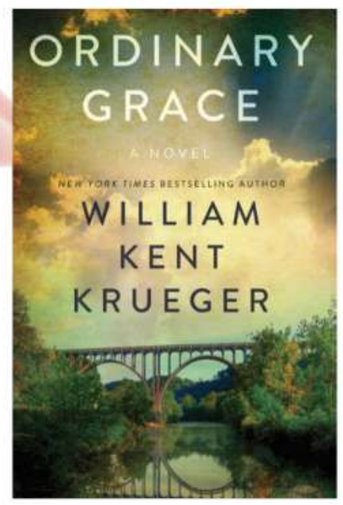

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16

Her Essentials

1 | Toast Yana Blouse
"This is one of my staples because of its beautiful simplicity." *$200, us.toa.st.*

2 | Simone Thomas Wellness SkinQuencher
"A game changer. My skin now looks like it glows." *$50 for 60 capsules, simonethomaswellness.com.*

3 | Susanne Kaufmann Eye Cream Line T
"I apply this morning and night. I love the texture, and the fragrance is gorgeous." *$77 for 15 ml, susannekaufmann.com.*

4 | Maker&Son Song Armchair, in Malachite
"My favorite reading chair—and my dog, Boots, likes it, too!" *$4,795, makerandson.us.*

5 | Westman Atelier's Squeaky Clean Liquid Lip Balm, in Nana
"When I wear makeup, I usually keep it simple with lip balm." *$38, sephora.com.*

6 | Farrow & Ball Paint
"I adore the finishes and the breadth of the color range." *farrow-ball.com.*

7 | Té Company Canyon Green Tea
"I drink a cup for its calming effects." *$24 for 2 oz., tecompanytea.com.*

8 | *Ordinary Grace*, by William Kent Krueger
"The author has a Jane Austen–like perception of people, and writes in-depth descriptions of the minutiae of life." *Atria Books; $17, bookshop.org.*

9 | Aēsop Marrakech Intense Eau de Parfum
"It's quite spicy, woody, and floral. I use it year-round." *$137 for 1.7 oz, aesop.com.*

10 | Birkenstock Arizona Shearling Sandals
"Your feet feel as if they're being caressed. I wear them all winter." *$150, birkenstock.com.*

11 | Toast Canadian Wool Blanket, in Blue Heather
"I pair cool linen sheets with a weighty, textured wool throw on my bed. I love that this one looks like workwear." *$235, us.toa.st.*

12 | Toast Velvet Square Cushion Cover, in Celery
"I have these all around my house. I put different colors together, and they just make a room sing." *$70, us.toa.st.*

13 | Fine & Raw Sea Salt + Dark Chocolate Signature Collection
"One square a day is a little delight." *$8.50 for 2 oz., fineandraw.com.*

14 | Books Are Magic
"We have a Toast book club, and like to support local independent stores. I try to stop in when I'm visiting New York City." *booksaremagic.net.*

15 | BMW i3
"My husband and I are committed to adopting new technology with a low impact on the planet." *bmwusa.com.*

16 | Weleda Skin Food Original Ultra-Rich Cream
"I won't use a product unless I really believe in it. Once I do, I won't let go. I've used this on my hands for years." *$19 for 2.5 oz., weleda.com.*

Hues Anyone Can Use

1. Trish McEvoy Veil Lip Color, in Darling Plum, *$30, trishmcevoy.com.*

2. Maybelline Color Sensational Cream Finish Lipstick, in Blissful Berry, *$6, target.com.*

3. Charlotte Tilbury Pillow Talk Lipstick, in Original, *$34, charlottetilbury.com.*

4. Revlon Super Lustrous Lipstick, in Cherries in the Snow, *$8, walgreens.com.*

5. Dior Rouge Dior, in #999 Satin, *$38, dior.com.*

6. Bobbi Brown Crushed Lip Color, in Angel, *$29, bobbibrowncosmetics.com.*

7. Becca Ultimate Lipstick Love, in Bare *(similar to shown), $24, revolve.com.*

It's hard to part with a beloved lipstick, but they do expire. Look for an opened-jar icon on the packaging or the bottom of the tube, and note the number inside (it's usually around 12): That's how many months it'll stay fresh after the first twist.

| BEAUTY SCHOOL |

SMILE STARTERS

A stroke of pretty lip color is instantly uplifting—and now finding your shade is a joy, too. We asked makeup artists for picks that truly flatter everyone, plus tips on how to apply them to chic, lasting effect. Ready for a boost? Swipe right.

TEXT BY CLAIRE SULLIVAN

STYLING BY ELIZABETH PRESS; PHOTOGRAPH BY PETER ARDITO (SCRUB & LIP OIL)

PHOTOGRAPHS BY YASU + JUNKO

Start Smooth

Always make sure your lips are well moisturized. Any emollient balm is fine, but for quick absorption, New York City makeup artist Jamie Dorman likes vitamin E–enriched **Lys Beauty Speak Love Glossy Lip Treatment Oil** ($12, *lysbeauty.com*). Blot off any excess with a tissue to prevent the color from smearing when you apply it. If your lips are rough or really dry, simply rub them with a damp washcloth or a mild exfoliator; **Hanalei Sugar Lip Scrub** sloughs with dissolvable sugars ($25, *hanaleicompany.com*).

Find a New Favorite

These makeup-artist picks share an important quality: They all have cool undertones, which look great on every complexion *and* create the illusion of whiter teeth. Choose the color family that catches your eye, then select a level of coverage you're comfortable with—from sheer, subtle glosses to dramatic colors and stains.

	Pinks	Reds	Berries
Sheer	**Chantecaille Brilliant Gloss, in Love,** has tiny gold flecks that create subtle shimmer. *$38, chantecaille.com.*	Your gateway to more dramatic reds: **Tower 28 ShineOn Lip Jelly Gloss, in Spicy.** *$14, tower28beauty.com.*	**Kari Gran Lip Whip, in Jeannie,** deepens your natural lip color as it nourishes. *$24, karigran.com.*
Medium	The lighter-than-it-looks pink of **Clé de Peau Radiant Liquid Rouge Shine, in Sugar Jelly,** stays put. *$50, cledepeaubeaute.com.*	**Honest Beauty Tinted Lip Balm, in Blood Orange,** builds up beautifully as you reapply it. *$9, honest.com.*	One coat of **Nars Velvet Matte Lip Pencil, in Never Say Never,** imparts a gorgeous orchid tint. *$27, narscosmetics.com.*
Full	**Yves Saint Laurent Vinyl Cream, in Explicit Pink,** is a hot magenta with hydrating ceramides. *$36, yslbeautyus.com.*	**Dior Rouge Dior, in #999 Satin:** that French-girl shade that looks effortless with a white tee or a dressy blouse. *$38, dior.com.*	The rosy undertones of **Trish McEvoy Veil Lip Color, in Darling Plum,** take the edge off the intense pigments. *$30, trishmcevoy.com.*

GO NUDE

The right nude looks natural yet polished—like you, with a little oomph. The trick is to hold bullets close to your smile in a mirror to find a seamless match to your lip color, says Nashville, Tennessee, makeup artist Claire Balest. If you have fair skin, try **Burt's Bees Glossy Lipstick, in Peony Dew** (far right; $9, *burtsbees.com*). **Bobbi Brown Crushed Lip Color, in Angel,** enhances medium tones ($29, *bobbibrowncosmetics.com*). And **Charlotte Tilbury Matte Revolution Lipstick, in Pillow Talk Medium,** works well on deep complexions ($34, *charlottetilbury.com*). For just subtle shine and warmth on any skin tone, consider **L'Oréal Infallible Pro Gloss Plump, in Lucid Glow** (far left; $10, *walgreens.com*); and **Minori Lip Gloss, in Cozy** ($22, *minoribeauty.com*).

Make It Last

Sheer shades fade evenly and are easy to reapply, but giving solid colors staying power (and preventing patchiness over time) call for a bit of strategy. Use clean fingertips to press bold hues onto your lips for a stained effect, says Balest. Or make it matte with a light dusting of translucent powder on top, suggests Dorman. To amp up color at the first sign of fading, swipe on a hydrating balm.

| COUNTER INTELLIGENCE |

Breaking Ground

To brighten and calm your complexion in one fell swoop, go foraging for mushrooms. While all kinds are nutrient-rich, new research shows that the chaga variety, found mainly on birch trees, is extra-magical at nourishing skin. Learn what makes the fungus such a phenom—and where to find it.

TEXT BY CLAIRE SULLIVAN

CHAGA MUSHROOMS have calming properties, so they're especially effective in treating breakouts, contact dermatitis, rosacea, and eczema, says Birmingham, Alabama, dermatologist Corey L. Hartman. However, their benefits are universal: They reduce the look of discoloration and spots, and also have betulinic acid to help maintain collagen.

1 THE SUPER SOOTHER

A layer of **Dr. Andrew Weil for Origins Mega-Mushroom Relief & Resilience Soothing Treatment Lotion** infuses skin with extra-potent fermented chaga. Morning and evening, shake it, then sweep it across your face with a cotton pad before moisturizing ($38, *origins.com*).

2 THE NIGHTCAP

House of Grō After Dark Anti-Aging Night Serum is packed with chaga that's hand-harvested in Maine, plus CBD to maximize anti-inflammatory effects while your skin's in regeneration mode ($135, *houseofgro.com*).

3 THE WRINKLE SMOOTHER

A smart option for fighting fine lines without irritation, **Kiehl's Super Multi-Corrective Cream** plumps cells with hyaluronic acid as the fungi help even out skin tone ($68, *kiehls.com*).

4 THE GLOW BOOSTER

For extra radiance, try **Frwrd Mushroom Super Serum,** with aloe, chaga, and two other types of 'shrooms to tamp down discoloration ($56, *frwrdskincare.com*).

5 THE MEGA MOISTURIZER

Chaga, niacinamide, and superfoods like Kakadu plum make **Dr. Dennis Gross B3 Adaptive SuperFoods Stress Repair Face Cream** a one-stop shop for rehabbing dry, dull skin ($72, *drdennisgross.com*).

More Mushrooms to Hunt For . . .

Reishi mushrooms, excellent free-radical fighters, can be found in **Eminence Organic Skin Care Birch Water Purifying Essence** ($49, *eminenceorganics.com*). The **snow** variety delivers good moisture; try **Olay Regenerist Collagen Peptide24 Moisturizer** ($29, *walgreens.com*). **Shiitakes** have high levels of kojic acid to brighten, says NYC dermatologist Marie Hayag. Consider **Plant People Restore Botanical Face Mask** ($60, *plantpeople.com*).

PROP STYLING BY NIDIA CUEVA; PRODUCT STYLING BY LAURA KINSEY DOLPH

PHOTOGRAPH BY REN FULLER

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The Helping Hormone

If estrogen had a motto, it would be "Buckle your seat belt—it's going to be a quite a ride." As a woman's levels rise and dip over the decades, they affect everything from her mood to her muscle mass. But new research indicates there are surprising ways it impacts us—many of them overwhelmingly positive—and offers ways to stay in the driver's seat.

TEXT BY ADRIANA VELEZ

EVEN IF IT'S BEEN a while since health class, you likely know how estrogen impacts reproductive health. Its levels rise as we reach puberty; then each month it surges, causing the uterine lining to prep for a potential fertilized egg, and drops, kick-starting menstruation. As the years go on, levels ricochet up and down in perimenopause and drop at menopause. And along the way, estrogen gets blamed for breakouts and breakups, mood dips and weight gains.

But what else does the hormone do? The better question may be "What *doesn't* it do?" "Estrogen touches basically every cell," says Jen Gunter, MD, a gynecologist and author of *The Menopause Manifesto* (Citadel, 2021). "Until recently, we didn't recognize its importance beyond reproduction," adds Elizabeth Poynor, MD, a gynecologic surgeon and founder of the Poynor Health clinic, in New York City. "We're learning that estrogen receptors are throughout the body. Fluctuating levels affect almost every organ system." Here are five big benefits the hormone delivers, plus how to make the most of every life stage as its levels change.

1 A PROTECTED HEART

Estrogen helps keep cardiovascular tissues soft and flexible, maintains healthy blood-pressure and cholesterol levels, may help promote healthy blood clotting, and neutralizes damaging free radicals—all of which would imply that the dropping levels at menopause are a serious health hazard. Not so, says Gunter: "If loss of estrogen with aging were fatal, we wouldn't be here." To fortify your thumper when the hormone skedaddles, eat a heart-healthy, plant-forward diet; get seven to nine hours of sleep a night; and work plenty of movement into your day. Limit alcohol to a serving (12 ounces of beer, 5 of wine, 1.5 of distilled spirits) or fewer daily. If you smoke, stop. And keep up with your yearly physical; if you're at risk of cardiac disease and a good candidate for hormone-replacement therapy, your doc may suggest estrogen-only HRT, which is shown to lower cardiac risk.

STYLING BY ENRIQUE MÉNDEZ VEDE

PHOTOGRAPH BY MAURICIO ALEJO

2 A SHARP MIND

The hormone is a neuroprotectant that may help maintain proper blood flow in the brain, protecting against inflammation and disease and aiding everything from verbal memory to fine motor skills to puzzle-solving. This is why many women report "brain fog" just before their period and during perimenopause (for more on this phase, see Onward!, right). The signs? It's harder to focus, you lose words midsentence, and . . . wait, what were we talking about? Fortunately, for many the fog lifts after menopause, according to long-term research such as the 2009 Study of Women's Health Across the Nation. But the relief comes with some sobering science: Lisa Mosconi, PhD, director of the Women's Brain Initiative and associate director of the Alzheimer's Prevention Clinic at Weill Cornell Medicine, says her research indicates a marked decline in women's brain-energy levels at ages 40 to 60 that is tied directly to fluctuating estrogen levels. If you have a genetic predisposition for Alzheimer's disease, brain changes may start at this time, although symptoms usually don't become evident until later in life, typically around age 70.

Whatever your genetic makeup, lifestyle habits are a vital tool for protecting your brain. This means good nutrition—plenty of vegetables, fruit, and whole grains, plus one serving of fish a week—regular exercise, and learning new things to keep it active. If you're worried about Alzheimer's, know that these steps have been shown to slow its roll, and talk with your doctor; early detection is key.

3 A STRONG BODY

This mighty multitasker improves muscle mass and bone density, and keeps tendons agile. But here's a surprise: Studies show that females make greater strength gains, produce more force, and move faster during the *low*-estrogen phase at the start of their period, writes exercise physiologist and nutrition scientist Stacy T. Sims, PhD, in her book *Roar* (Rodale, 2016). This may be because testosterone and estrogen levels are more balanced at this time—so swing those kettle bells on day one!

According to fitness coach Amanda Thebe, author of *Menopocalypse: How I Learned to Thrive During Menopause and How You Can Too* (Greystone, 2020), "strength training can be the linchpin to improving menopause." In addition to building stronger bones, lifting weights and sinking into squats can improve metabolism and joint health and function, manage blood sugar, and boost endorphins.

Poynor advocates any type of exercise to turn on anti-inflammatory pathways, regulate the immune system, and manage stress: "I tell patients to take 30 minutes each day to do something that gets their heart rate up and their mind in a different space."

4 BALANCED MOODS

An emotional buffer, estrogen helps with serotonin regulation and may assist in the effectiveness of endorphins, bolstering resilience to stress. This partially explains why many women suffer PMS before their period, as levels drop. It's a chicken-or-egg situation, though: Chronic stress can lead to abnormally high cortisol levels and lower estrogen. Exercise, meditation, and cognitive behavioral therapy (CBT) can all help take the edge off.

In perimenopause, drops in estrogen can make us feel like we have nonstop PMS, and the closer we get to menopause, the higher our nighttime cortisol levels are, leaving us fatigued and fragile. "Maximize your ability to achieve good sleep," suggests Poynor. "Pull your shades, put away screens, try aromatherapy, and if you still suffer poor sleep, tell your doctor." If the usual self-care isn't cutting it, progestin-only or low-dose combination birth control can mitigate menstrual mood swings and perimenopausal angst.

After menopause, hormonally exacerbated emotional ups and downs usually start to level off. But this is a time when hot flashes may still wreak emotional havoc. Hormone therapy, like the estrogen patch or gel, can help, as can CBT and microdoses of some antidepressants, such as paroxetine (Brisdelle). But lifestyle changes are your friend, too. An Australian study from 2013 shows that eating healthy fats, complex carbs, and produce with A, B, and C vitamins, and cutting back on sugar, dairy, and meat, lower the likelihood of feeling the heat.

5 BETTER SEX

Estrogen, progesterone, and testosterone all affect libido. But it's estrogen that helps keep the vagina lubricated so sex is enjoyable. When it drops, vaginal walls thin and produce less lubricant. Still, this is not—we repeat, *not*—the end of your sex life! If you're premenopausal and experience dryness, try an unscented water- or silicone-based lube. Postmenopause, when skin thins, opt for an unscented hyaluronic-acid-based vaginal moisturizer, like Bonafide's Revaree or Kindra's Daily Vaginal Lotion. If you need something stronger, prescription estrogen vaginal cream or gel is very effective.

Onward!

Perimenopause and menopause are major milestones, and research indicates that BIPOC women experience both more intensely, and for longer. Here, a "what's happening to me?!" primer.

PERIMENOPAUSE

For most American women, this starts in our mid-to-late 40s and lasts about four years. It's when follicle-stimulating hormone (FSH) levels rise, causing changes in other reproductive hormones. Estrogen levels fluctuate as they slowly decline, and periods can become irregular. There's no definitive test to predict when you'll hit menopause, but hot flashes and night sweats are signs it's on its way. The symptoms can start anywhere from a few months to a decade before you stop menstruating, and usually continue—and intensify—for a few years postmenopause.

MENOPAUSE

This is a single moment—12 months from your last period—marking that you've officially stopped ovulating. The average age is 51 but varies widely. Before 45, a year without periods is considered early menopause. Pre-40, it's premature meno, which can be due to genetics, very low BMI (body fat stores estrogen), ovarian insufficiency, chemotherapy, radiation, or surgical removal of one or both ovaries. Postmenopause, estrogen levels tend to fall close to where they were at about 10 years of age, which means you can go forth in life with the confidence of a fifth-grader and the wisdom of a grown woman—a pretty sweet deal.

Ask Martha

What's the best way to clean my mirrors?

—Kimberly McCord, Taos, N.M.

Streaks on mirrors can be maddening—especially when your cleaning method may be creating more of them. For decades, old newspapers were our secret weapon for crystal-clear glass—but after it was revealed that the petroleum-based inks they used were harmful to the environment, printers switched to organic soy-based formulations, which make the paper safer to recycle but, in our experience, don't get glass as squeaky-clean. So toss your Sunday papers in the blue bin, and follow these steps to a spotless finish.

START WITH THE FRAME Dust away particles with a microfiber cloth. Wipe with a damp, lint-free rag, and follow with a dry cloth.

SPRITZ THE SURFACE Martha sprays glass cleaner or a solution of equal parts vinegar and water on an old cotton T-shirt—never on the mirror itself, or it might damage the frame—then thoroughly wipes down the entire surface.

DRY IT QUICKLY Follow with a microfiber cloth right away to avoid small water marks, which will often appear later otherwise.

PIETER ESTERSOHN

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Is there a difference between sweet potatoes and yams?

—Roberta Chadwick, Memphis, Tenn.

"They're totally different," says *Living* assistant food editor Riley Wofford of these distantly related tubers, which are often confused due to market mislabeling. "Yams are starchy and dry, with dark, hairy, barklike skin; sweet potatoes are lighter in color, smoother, creamier—and, yes, sweeter." Go for the latter on Thanksgiving, and you'll get the luscious flavor and feel you're after in your holiday sides.

Help! My cat peed on my furniture. Is there any way to get the smell out?

—Nicolette Brighton, Rockville, Md.

First off, act fast—it gets worse over time! Wipe and blot the stain with paper towels to remove as much of it as you can, then soak it with an enzyme-based product, such as Rocco & Roxie Stain & Odor Eliminator ($30, *amazon.com*), for at least 10 minutes. Next, "use an extraction machine, like a Rug Doctor," says Melissa Homer, chief cleaning officer at Maid Pro. (If you don't have one, they're rentable at many supermarkets and home-goods stores.) Load it with hot water and a targeted detergent, like Bissell Pet Pro Oxy Urine Eliminator. "Do a wide area—at least double the visible size of the stain—because urine spreads out underneath," says Homer. When done, run the machine again without soap to suck out as much liquid as possible and reduce drying time.

HOLIDAY SIP

To serve festive drinks at Thanksgiving without shaking or stirring the evening away, prepare a seasonal, pitcher-perfect cocktail (with alcohol or sans).

CRANBERRY SPARKLER

Purée 4½ cups **fresh blackberries** (from three 6-ounce containers) in a food processor or blender. Strain through a fine-mesh sieve set over a bowl (you should have 1½ cups); discard solids. Combine purée and 2 cups chilled **white cranberry juice** in a pitcher; top with 2 cups chilled **seltzer** or **sparkling wine,** such as prosecco or Cava. Serve in Champagne flutes, garnished with mint sprigs.

| HEALTH TIP |

Stay in the Shades

Don't stow your sunglasses just because summer's long past: Even in chillier weather, sensitivity to glare (aka photophobia) can lead to painful and dry eyes.

What's the safest way to throw away expired or unused medications?

—Caroline Badian, Cambridge, Iowa

Think twice before flushing those old painkillers or birth control pills. "Disposing of pharmaceuticals down a drain or toilet can result in the drugs seeping into groundwater, negatively impacting fish and animal populations in aquatic ecosystems," says Tim Carroll, spokesperson for the U.S. Environmental Protection Agency. Tossing meds in the garbage isn't much better, he says: "Modern landfills are designed to capture liquid that drains from the trash. Often, the chemicals make their way into rivers, lakes, and reservoirs." Instead, drop drugs off at a U.S. Drug Enforcement Administration–authorized "Drug Take Back" collector site. To find one, visit *dea.gov* or ask your pharmacist, and make sure to scratch off or obscure personal information on prescription labels.

LET US HELP!

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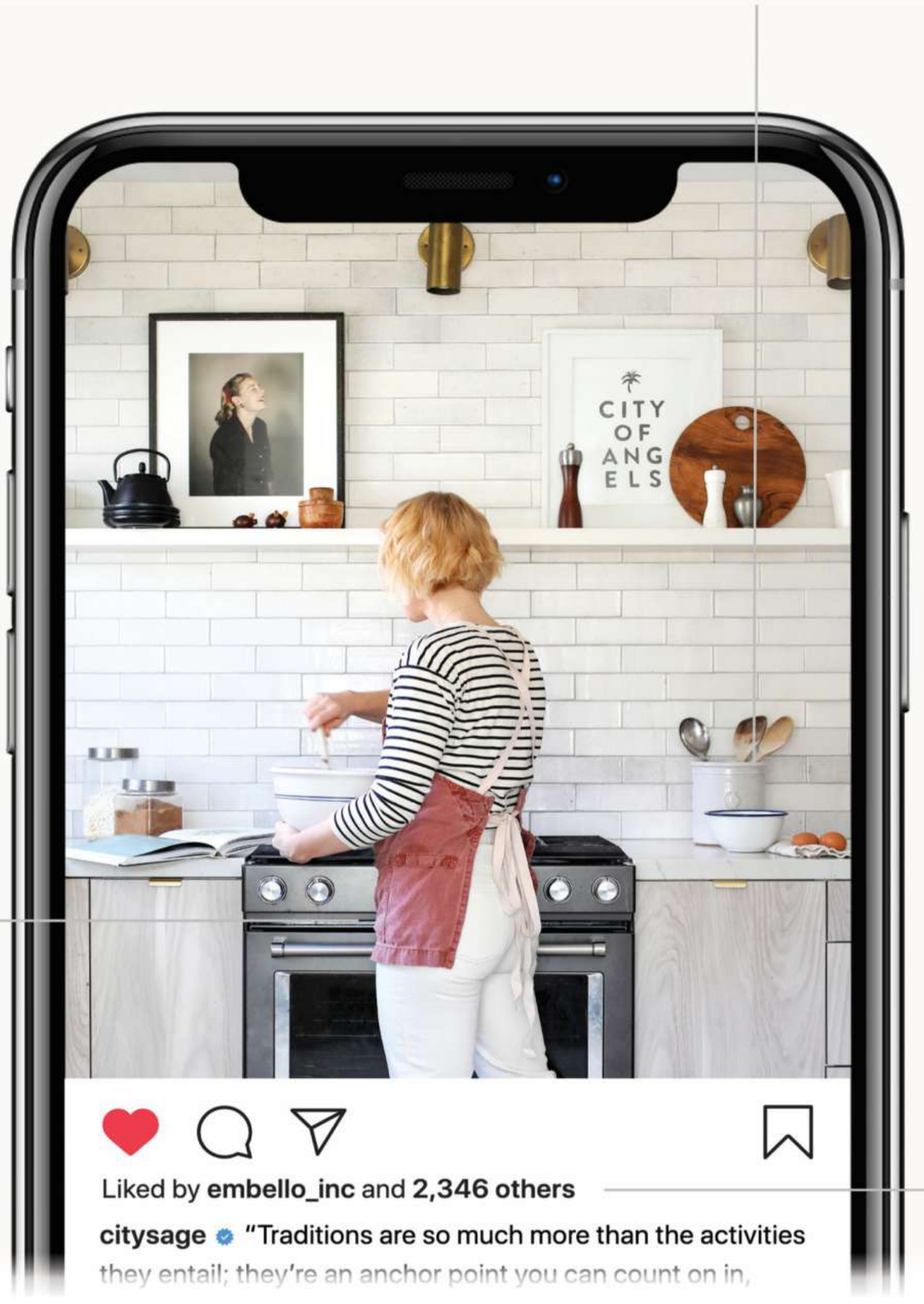
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If you opt for the crumb topping, add texture and crunch by squeezing some of the oat mixture into larger clumps before covering the filling.

| PERFECTING A CLASSIC |

A-Plus Apple Pie

To ace this American tradition, we combine different varietals with nuanced flavors and textures. The sublime result: a bold, aromatic filling bubbling under a crumb or crust topping. Turn to page 58 to learn the core curriculum.

TEXT BY MICHELLE SHIH RECIPE BY SARAH CAREY

FOOD STYLING BY REBECCA JURKEVICH; PROP STYLING BY SARAH SMART

PHOTOGRAPH BY NICO SCHINCO

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Caramel Cheesecake Pie

Yield: 12 servings | Prep Time: 45 minutes

Chill Time: 1 hour

Ingredient List

Caramel Sauce

- 1 **Werther's® Original®** (10.8 ounce) package, unwrapped
- 2 tablespoons water
- ⅓ cup half and half

Crust

- 25 chocolate sandwich cookies
- 5 tablespoons unsalted butter, melted

Cheesecake Layer

- 8 ounces cream cheese, softened
- ¼ cup packed brown sugar
- ½ teaspoon vanilla extract
- 1 (8 ounce) container whipped topping, thawed

Make Caramel Sauce:

1. Place unwrapped caramels in a medium saucepan and add water. Heat over medium low heat to melt the caramels. Once they start to melt, stir often until melted and smooth and no lumps remain. Remove from heat and stir in half and half.
2. Pour caramel sauce into a jar and let cool to room temperature before using on cheesecake. Store leftover sauce in an airtight container in the refrigerator for up to 2 weeks.

Make Crust:

3. Grind cookies in a food processor until they are a fine crumb. Place in a medium size bowl. Add melted butter and stir with a fork. Press crumb mixture into the bottom and up the sides of a 9-inch pie plate. Chill until ready to fill.

Make Cheesecake:

4. Beat cream cheese, brown sugar, and vanilla in a large mixing bowl until smooth using a hand or a stand mixer. Fold in the whipped topping.
5. Spread cheesecake over crust. Drizzle some of the cooled caramel over the cheesecake and use a skewer or butter knife to swirl. Chill at least one hour.
6. Serve pie with more caramel drizzle. Store pie in refrigerator loosely covered for up to 3 days.

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Sarah's Best Apple Pie

Ingredients

3½ pounds apples (see below), peeled, cored, and cut into ½-inch-thick slices (8 cups)

¾ to 1 cup granulated sugar

½ teaspoon kosher salt

1 tablespoon apple-cider vinegar

½ teaspoon ground cinnamon

¼ teaspoon ground ginger

⅛ teaspoon ground cardamom

⅛ teaspoon freshly ground black pepper

Pinch of ground cloves

¼ cup unbleached all-purpose flour, plus more for dusting

Test Kitchen's Favorite Pâte Brisée (see recipe, far right)

2 tablespoons unsalted butter, cut into pieces

1 large egg, beaten

Sanding sugar (optional)

1 MACERATE THE FRUIT

This technique helps the slices maintain their shape while they bake. In a large heatproof bowl, toss together **apples, granulated sugar** (use 1 cup if your apples are very tart), **salt, vinegar,** and **spices.** Let stand at room temperature, stirring occasionally, for at least 3 hours, or refrigerate (covered) up to 24 hours.

2 THICKEN THE LIQUID

Stir **flour** into apple mixture, then set a colander over another bowl and drain, reserving liquid. Transfer liquid to a small saucepan; return apples to bowl. Bring liquid to a boil over medium-high heat, whisking constantly, until thickened to the consistency of loose pudding, 1 to 2 minutes. Stir back into apple mixture.

3 ROLL THE DOUGH AND FILL

Preheat oven to 400°, with a rack in bottom third. On a lightly floured surface, roll out one disk of **dough** ⅛ inch thick (about 13 inches in diameter). Fit it into a 9-inch pie dish. Fill with apple mixture; dot with **butter.** Roll out second disk ⅛ inch thick; drape over filling. Trim overhang to 1 inch. Pinch to seal, folding edges under; crimp as desired. Cut five 2-to-3-inch vents in top crust. Brush with beaten **egg.** If you want a sparkly finish with a bit of crunch, sprinkle with **sanding sugar.** Refrigerate 15 minutes (to help the crust hold its shape in the oven).

4 BAKE THE PIE

Bake 20 minutes (the high temperature jump-starts the process), then reduce temperature to 375° (so the crust doesn't get tough) and bake until golden brown all over and bubbling in center, 50 to 60 minutes more. (If the top browns too quickly, tent it with foil.) Transfer to a wire rack and let cool completely, at least 6 hours.

"If possible, use a glass pie dish. You can check the crust through the clear bottom to make sure it's well browned to the center."

—editorial food director Sarah Carey

For a double-crust pie, try our full pâte-brisée recipe. Otherwise, use one disk for the bottom crust (freeze the other disk) and our crumb topping, below.

Test Kitchen's Favorite Pâte Brisée

Pulse 2½ cups **unbleached all-purpose flour,** 1½ teaspoons **kosher salt** (we use Diamond Crystal), and 1 tablespoon **sugar** in a food processor until combined. Add 2 sticks cold **unsalted butter,** cut into small pieces; pulse until mixture resembles coarse meal with some pea-size pieces remaining. Drizzle with 7 tablespoons **ice-cold water;** pulse several times, until mixture holds together when pinched. (If it doesn't, add 1 more tablespoon ice water and pulse to combine.) Divide dough evenly and shape into two disks; wrap each in plastic. Refrigerate at least 1 hour and up to 1 day, or freeze up to 3 months; thaw overnight in refrigerator before using.

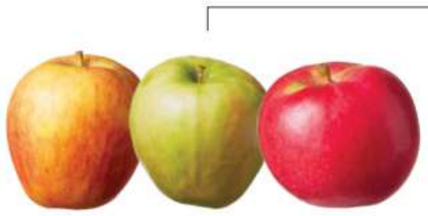
Crumb Topping

Beat 6 tablespoons softened **unsalted butter** with ¼ cup packed **light-brown sugar,** ½ teaspoon **baking powder,** and ½ teaspoon **kosher salt** (we use Diamond Crystal) until light and creamy, about 2 minutes. Add ¾ cup **unbleached all-purpose flour** and ½ cup **quick-cooking oats** (or rolled oats pulsed in a food processor) and beat to combine. In step 2 of pie recipe, reduce flour to 3 tablespoons. In step 3, omit butter and second disk of dough; crumble topping over filling before baking.

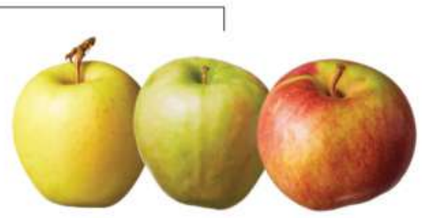
THREE'S A CHARM

The secret to a next-level filling is combining different apple varieties. The ideal mix ranges in taste from sweet to tart to good, old-fashioned apple flavor, and includes some firm ones that hold their shape, so you don't wind up with a pie full of applesauce. These assortments have it all.

SUPERMARKET

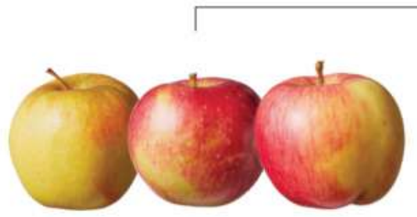


1½ pounds **Braeburn** (sweet-tangy and firm)
+ 1½ pounds **Granny Smith** (tart)
+ ½ pound **McIntosh** (classic apple flavor)

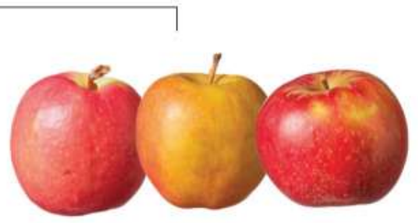


1½ pounds **Golden Delicious** (sweet-tangy and firm)
+ 1½ pounds **Granny Smith** (tart)
+ ½ pound **Macoun** (classic apple flavor)

FARMERS' MARKET



1½ pounds **Suncrisp** (sweet-tangy and firm)
+ 1½ pounds **Stayman Winesap** (tart)
+ ½ pound **Northern Spy** (classic apple flavor)



1½ pounds **Pink Lady** (sweet-tangy and firm)
+ 1½ pounds **Esopus Spitzenburg** (sweet-tart and floral)
+ ½ pound **Jonathan** (classic apple flavor)

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A SMOOTH SPREAD Counter the briny flavors with fresh crudités like cucumbers and fennel, crackers, and cheese; we like nutty aged Parmigiano-Reggiano and a spreadable triple cream, such as Mt. Tam.

| RECIPE REMIX |

All the Graze

Say hello to the relish tray—again. We took the classic party spread of pickled dishes, popular in the Betty Draper era, and reimagined it as a lighter, brighter Thanksgiving appetizer, pairing fresh, unexpected flavors with rich cheese and buttery crackers. Make the recipes a day (or more) ahead, and spend cocktail hour mingling instead.

TEXT BY ELENI N. GAGE RECIPES BY LAURYN TYRELL

1. Quick-Pickled Carrots With Chiles and Cumin

Cook 12 ounces peeled **baby carrots** in a pot of boiling salted water until crisp-tender, 2 to 3 minutes; drain and place in a heatproof shallow container. In a small saucepan, combine 1 sliced **shallot,** 3 **dried chiles de arból,** ½ cup **apple-cider vinegar,** ¼ cup **water,** 2 tablespoons **sugar,** and 2 teaspoons each **cumin seeds** and **kosher salt** (we use Diamond Crystal). Bring to a boil, stirring until sugar and salt have dissolved. Pour brine over carrots to cover. Let cool completely, then cover and refrigerate at least 4 hours and up to 5 days. Remove from brine to serve.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 4 HR. 15 MIN., PLUS COOLING | **SERVES:** 4

2. Pan-Roasted Marinated Mushrooms

In a large skillet, heat 3 tablespoons **extra-virgin olive oil** over medium-high. Add 1 pound sliced **mixed mushrooms** and cook, undisturbed, until bottoms are golden brown, 3 minutes. Season with **kosher salt** and freshly ground **pepper.** Cook, stirring, until mushrooms are golden all over, about 5 minutes more (if browning too quickly, reduce heat). Add 1 tablespoon **unsalted butter,** 3 smashed **garlic cloves,** 2 teaspoons **herbes de Provence,** and 1 tablespoon each **sherry vinegar** and **soy sauce;** cook 30 seconds. Transfer to a bowl and stir in 2 teaspoons chopped **fresh oregano;** drizzle with more oil. Let stand at least 1 hour, or refrigerate, covered, up to 2 days. Serve at room temperature.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 1 HR. 20 MIN.
SERVES: 4

3. Sweet-and-Tangy Relish

Combine ¼ cup each finely chopped **marinated artichoke hearts** and **Pepadew peppers** with 1 tablespoon rinsed and drained **capers,** and 2 tablespoons each chopped **pimiento-stuffed olives** and **Genoa salami.** Stir in 1 tablespoon each **fresh lemon juice, extra-virgin olive oil,** and chopped **fresh parsley** and **cilantro.** Season with **kosher salt** and freshly ground **pepper.** Serve at room temperature with **butter crackers,** or refrigerate, covered, up to 2 days.

ACTIVE/TOTAL TIME: 10 MIN. | **SERVES:** 4

FOOD STYLING BY REBECCA JURKEVICH; PROP STYLING BY SARA SMART

PHOTOGRAPH BY NICO SCHINCO

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CHORIZO-AND-MUSTARD-GREENS TACOS

| WHAT'S FOR DINNER? |

Leaf It to Us

For fresher, more nutritious fall meals, grab something verdant. Peppery mustard greens give chorizo tacos a kick, Swiss chard brightens a cheese-and-barley "risotto," and escarole revs up roasted chicken thighs and potatoes after a toss in the pan juices.

TEXT BY HANNAH DOROUGH
RECIPES BY LAURYN TYRELL

To get smoky, charred tortillas that won't dry out, blister them over a gas burner. Then wrap them in a clean dish towel to keep them warm and pliable.

FOOD STYLING BY REBECCA JURKEVICH; PROP STYLING BY SARAH SMART

PHOTOGRAPHS BY NICO SCHINCO

Chorizo-and-Mustard-Greens Tacos

Lemon Chicken With Potatoes and Escarole

Crispy Salmon With Coconut-Ginger Collards

Cheesy Stove-Top Barley and Swiss Chard

Chorizo-and-Mustard-Greens Tacos

- **1 tablespoon thinly sliced garlic (from 2 cloves)**
- **3 tablespoons extra-virgin olive oil, divided**
- **1 bunch mustard greens, stemmed and roughly chopped (6 cups)**
- **Kosher salt and freshly ground pepper**
- **12 ounces Mexican chorizo, casings removed**
- **½ cup finely chopped white onion, divided**
- **¼ cup finely chopped fresh cilantro stems, plus ¼ cup chopped leaves**
- **¼ cup salsa verde, such as Frontera, plus more for serving**
- **12 6-inch corn tortillas**
- **Sour cream and sliced pickled jalapeños, for serving**

1. In a large skillet, cook garlic in 1 tablespoon oil over medium-high heat until sizzling. Add greens; season with salt and cook until just wilted. Transfer to a plate. Add remaining 2 tablespoons oil, chorizo, ¼ cup onion, and cilantro stems to skillet; season with salt and pepper. Cook, breaking up chorizo with the back of a spoon, until cooked through and edges begin to crisp, 6 to 8 minutes. Stir in salsa, 2 tablespoons water, and wilted greens. Check seasoning.

2. Stir together remaining ¼ cup onion and cilantro leaves. Blister tortillas over an open flame; transfer to a clean kitchen towel to keep warm. Serve chorizo and greens with tortillas, onion-cilantro mixture, sour cream, jalapeños, and more salsa verde.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 30 MIN. | **SERVES:** 4

Lemon Chicken With Potatoes and Escarole

- **1 pound small Dutch or baby Yukon Gold potatoes, halved**
- **Kosher salt and freshly ground pepper**
- **1 lemon, scrubbed**
- **3 tablespoons extra-virgin olive oil**
- **2 tablespoons capers, rinsed and drained**
- **2 pounds bone-in, skin-on chicken thighs (6 to 8)**
- **1 small or medium red onion, cut into 1-inch wedges**
- **6 ounces escarole, torn into bite-size pieces (5 to 6 cups)**
- **Dijon mustard, for serving**

1. Preheat oven to 450°, with a rack in upper third. Place potatoes in a pot; cover with 2 inches generously salted water. Bring to a boil and cook until almost tender, 3 to 5 minutes; drain. Remove zest from lemon in long strips with a peeler, then use a sharp knife to slice strips into a fine julienne. Squeeze 3 tablespoons lemon juice into a bowl, whisk in oil and capers, and season with salt and pepper.

2. Season both sides of chicken with salt and pepper; arrange in an even layer on a rimmed baking sheet with onion and potatoes. Pour caper mixture over everything; toss to coat. Roast until chicken is golden brown and cooked through, 45 to 50 minutes; transfer to a plate. Switch oven to broil and cook vegetables, stirring once, until juices have reduced slightly and vegetables are charred in places, about 5 minutes. Stir in julienned lemon zest and escarole; broil another 30 seconds. Serve with chicken and mustard.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 1 HR. 15 MIN. | **SERVES:** 4

Crispy Salmon With Coconut-Ginger Collards

- **1 teaspoon dried turmeric**
- **5 tablespoons vegetable oil, divided**
- **Kosher salt and freshly ground pepper**
- **4 skin-on salmon fillets (each 4 to 6 ounces), preferably wild**
- **1 tablespoon minced fresh ginger**
- **3 tablespoons finely chopped shallot (from 1 small)**
- **1 large bunch collard greens, stemmed and sliced (about 6 cups)**
- **¾ cup full-fat unsweetened coconut milk**
- **1 can (15 ounces) chickpeas, rinsed and drained**
- **Finely grated zest and juice of 1 lime, plus wedges for serving**
- **Fresh cilantro, toasted coconut, and steamed rice, for serving**

1. Preheat oven to 425°. Whisk together turmeric and 2 tablespoons oil; season with salt and pepper. Season fish with salt; coat in turmeric mixture. Heat 2 tablespoons oil in a large nonstick skillet over medium-high. Add fish, skin-sides down; cook, undisturbed, until crisp, 4 minutes. Transfer to a parchment-lined baking sheet, skin-sides up; roast until cooked through, 6 to 8 minutes.

2. Wipe skillet clean; heat over medium. Add remaining 1 tablespoon oil, ginger, and shallot; cook, stirring, until fragrant. Stir in greens and cook, tossing, until just wilted, 1 minute. Add coconut milk, ¾ cup water, and chickpeas. Season and cook, stirring occasionally, until slightly reduced, 5 minutes. Stir in lime zest and juice. Serve over rice, with fish, cilantro, coconut, and lime wedges.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 45 MIN. | **SERVES:** 4

Cheesy Stove-Top Barley and Swiss Chard

- **2 tablespoons extra-virgin olive oil**
- **2 cups chopped shiitake-mushroom caps (5 ounces)**
- **1 bunch Swiss chard, stems thinly sliced (1¼ cups), leaves chopped (about 5 cups)**
- **Kosher salt and freshly ground pepper**
- **2 teaspoons minced garlic (from 2 cloves)**
- **1 cup pearled barley**
- **1 can (28 ounces) diced tomatoes**
- **2 ounces Parmigiano-Reggiano, grated (½ cup)**
- **1 tablespoon fresh lemon juice or red-wine vinegar**
- **3 ounces Gruyère or white cheddar, grated (1 cup)**
- **Fresh basil leaves, for serving**

1. Heat oil in a large straight-sided skillet or braiser over medium-high. Add mushrooms and chard stems; season with salt. Cook, stirring occasionally, until mushrooms are tender and golden, 5 to 6 minutes. Stir in garlic; cook 30 seconds. Add barley and cook, stirring, until toasted, about 1 minute.

2. Stir in tomatoes and 1 cup water; season with salt and pepper. Reduce heat to medium-low, cover, and simmer, stirring occasionally, until barley is tender and creamy, 25 to 30 minutes. Stir in chard leaves, Parmigiano, and lemon juice; cover and cook, stirring once, until chard is wilted, 2 to 3 minutes. Season, top with Gruyère, cover, and heat until melted, 2 minutes. Serve with basil.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 50 MIN. | **SERVES:** 4

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LIGHT IT UP

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Expert tip: Focus on each level of a room when buying light fixtures, starting with ambient lighting (center and overhead). Next, address task lighting with functional fixures and table lamps. Lastly, bring in accent lights such as decorative pieces that highlight your style.

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| POTLUCK |

Day of the Bread

In Mexico, Día de los Muertos is when the deceased come back to visit their living loved ones and enjoy the pleasures of the world they left behind. A delicious draw is pan de muerto, a rich brioche scented with orange zest and anise. Here, chef and cookbook author Pati Jinich shares her recipe—it's to die for—and a few helpful tips.

TEXT BY ELENI N. GAGE

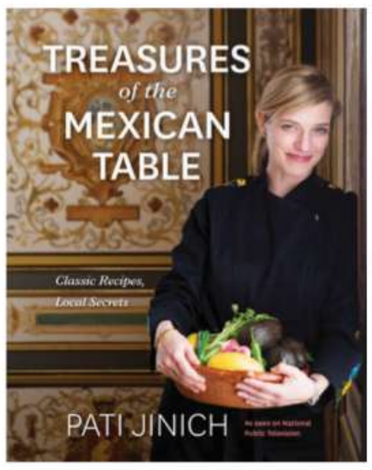
EVERY FALL, Mexico is filled with even more color and flavor than usual, as people erect Day of the Dead altars heaped with the adored foods, drinks, and flowers of their dearly departed. "Other items are left, too—mementos of their hobbies or favorite things, like a soccer ball, playing cards, or a baseball hat," says Mexico City–born and –raised Pati Jinich, resident chef at the Mexican Cultural Institute, in Washington, D.C.; host of the PBS series *Pati's Mexican Table;* and author of the new *Treasures of the Mexican Table* (Mariner Books). But pan de muerto is a treat for the living as well. "I always make a few loaves for guests and Mexican friends," Jinich says. "It builds a bridge between our home in the U.S. and our home country."

PATI'S POINTERS

1 — **START EARLY**
A few days early, that is. "The recipe isn't difficult," says Jinich. "But it does take planning." That's because the dough requires four rises in all, including a three-hour (or overnight) rest in the refrigerator.

2 — **DIVIDE AND CONQUER**
Her instructions make a generous amount of dough, but you don't need to bite off more than you can, um, knead. "Traditionally, pan de muerto is very large," Jinich says. "But I prefer to split the dough into two loaves for easier handling."

3 — **WAIT TO TOP AND SLICE**
Let the bread cool before adding the butter-and-sugar coating; allow that to dry before slicing so it sets into a powdery finish.



PAN DE MUERTO
For the recipe, see page 103.

Sweet Symbols

You'll find regional variations in the flavors, shapes, and décor of pan de muerto all over Mexico, but Jinich's version follows the most common style. It's round to represent the circle of life, and topped with an X and a circle to mimic a skull and crossbones. Traditionally baked and enjoyed in the days before, during, and after Día de los Muertos (November 1 and 2), it's usually served with coffee or hot chocolate.

Baked to Order

More interested in eating than kneading? These shops ship the confection across the country from mid-October to mid-November: **La Estrella Bakery,** in Tucson, Arizona (*laestrellabakeryincaz.com*); **La Newyorkina,** in New York City (*lanewyorkina.com*); and **MexGrocer.com,** in San Diego (*mexgrocer.com*).

PHOTOGRAPHS BY ANGIE MOSIER

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| OUT OF THE KITCHEN |

Here Comes the Sun

Our food editors agree that an egg-and-cheese sandwich is a great reason to get out of bed, but they each have a version of the classic they swear by. Whether you're team bagel or buttery roll, crispy bacon or plant-based protein, the last step is the same: Devour immediately.

TEXT BY LAURYN TYRELL

For minimal cleanup, fry sausage patties or bacon in a nonstick skillet, then transfer to a plate while you cook your eggs in the same pan.

American cheese is the deli go-to, but any melty kind, such as cheddar or provolone, will work in these sandwiches.

If a bagel sounds too dense, a croissant is equally amazing.

1. Greg Lofts's
SESAME-BAGEL SAMMY

Cooking the eggs over medium-high heat in plenty of butter is his trick to a light, fluffy omelet.

Melt a knob of **butter** in a small nonstick skillet over medium-high heat. Whisk 2 **eggs** with a pinch of **kosher salt;** add to skillet and cook, stirring occasionally. When almost set, fold in half, then in half again in the other direction. Top omelet with 1 cooked **sausage patty** and 2 **Velveeta slices;** cover and cook until just melted. Sandwich in a split, lightly toasted **sesame bagel** and serve.

2. Sarah Carey's
HAM-AND-RYE SPECIAL

This fried-egg wonder is a fixture on her family road trips.

Butter a side of 2 slices **rye bread.** Heat, buttered-sides down, in a nonstick skillet over medium-low until crisp; transfer to a plate. Increase heat to high; add a knob of butter. Crack 1 **egg** on one side, add a **ham slice** on other, and season egg. Cook, flipping both once, until egg is set and ham is golden. Place ham and 1 slice **Swiss cheese** on egg. Cover; cook until melted. Transfer to bread, add **ketchup** and **hot sauce,** sandwich, and serve.

3. Lauryn Tyrell's
MEATLESS SAUSAGE SLIDERS

Bite-size King's Hawaiian buns make these a hit with her kids.

Melt a knob of **butter** in a small nonstick skillet over medium heat. Whisk 1 **egg** with a pinch of **salt;** add to skillet and cook, stirring often, until just set. Meanwhile, place 2 split **King's Hawaiian rolls** on a baking sheet, top each half with grated **cheddar,** and broil until melted. Divide cooked egg between rolls; top each with 1 cooked **Beyond Breakfast plant-based-sausage patty** and **hot sauce** (optional). Close and serve.

4. Riley Wofford's
BACON ON A ROLL

To go green, toss garlicky sautéed kale or spinach in with the egg.

Cook 2 slices **bacon** in a nonstick skillet over medium heat until crisp; transfer to paper towels (leaving fat). Add 1 **egg** to skillet; season. Cook until white is just set, then flip and cook 30 seconds more. Transfer to a plate. Remove and discard fat from skillet. Split 1 **soft Portuguese roll;** layer bottom with 1 slice **American cheese,** bacon, egg, and another cheese slice. Close and heat in skillet over medium-low, covered, flipping once, until cheese is melted, 1 to 2 minutes. Serve.

FOOD STYLING BY GREG LOFTS; PROP STYLING BY SUZIE MYERS

PHOTOGRAPH BY NICO SCHINCO

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CHEESES

- ◯ Swiss Cheese
- ◯ American Cheese
- ◯ Cheddar Cheese
- ◯ Fontina Cheese

BREADS

- ◯ Rye Bread
- ◯ Hawaiian Sweet-Bread Roll
- ◯ Portuguese Roll
- ◯ Sesame Bagel (toasted)

SAUCES

- ◯ Hot Sauce

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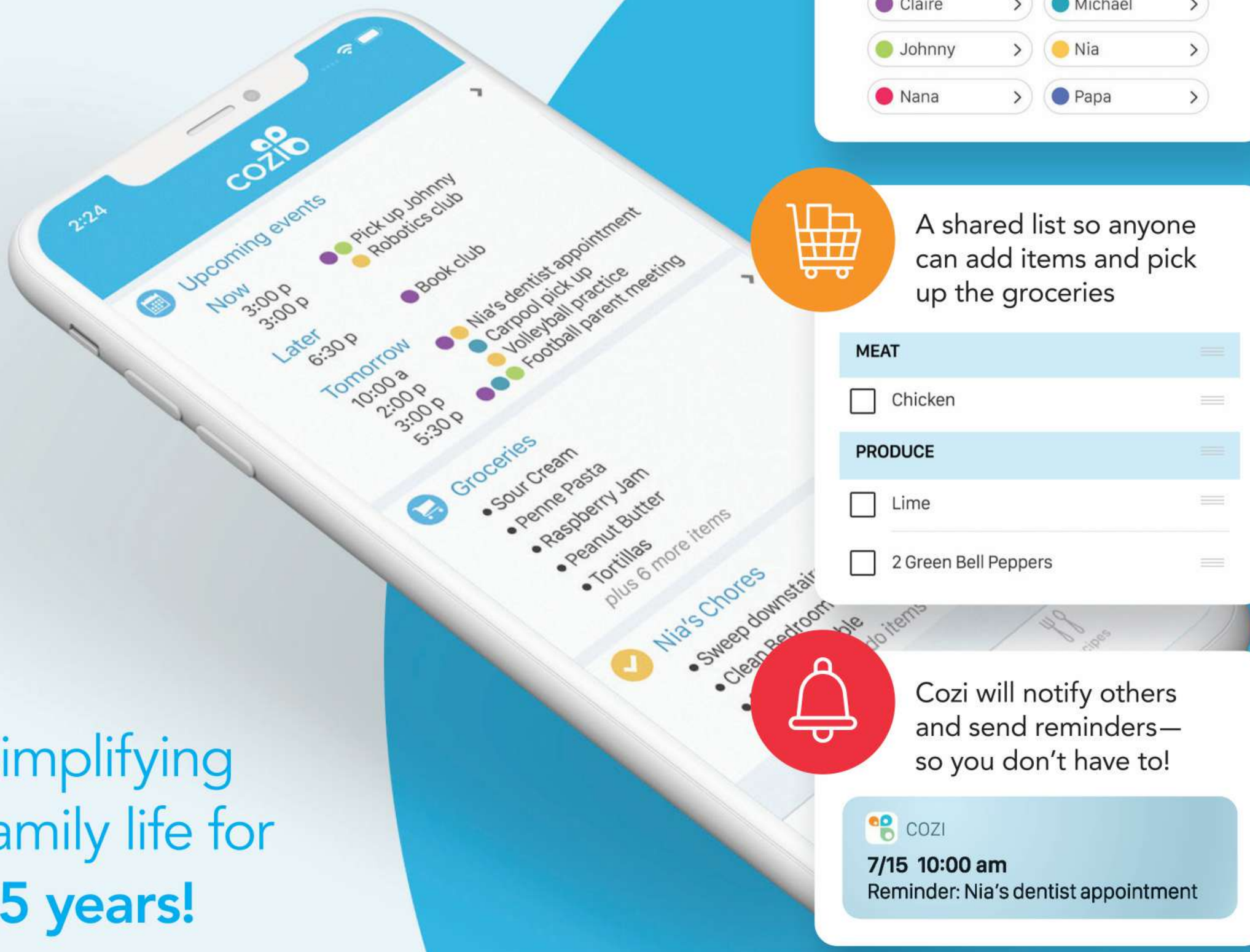

A color-coded calendar for the whole family to share

The Williams Family

Claire · Michael · Johnny · Nia · Nana · Papa

A shared list so anyone can add items and pick up the groceries

MEAT

- [ ] Chicken

PRODUCE

- [ ] Lime
- [ ] 2 Green Bell Peppers

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LOUISE HAGGER (TURKEY); PAOLA + MURRAY (BRUSSELS SPROUTS); CHRISTOPHER TESTANI (TART); JONATHAN LOVEKIN (SALMON)

November
“I see a time of Seven Generations
when all the colors of mankind
will gather under the Sacred Tree
of Life and the whole Earth
will become one circle again.”
—Crazy Horse, Oglala Lakota Sioux

PHOTOGRAPH BY NGOC MINH NGO

Fall Flickers

Ignite some ambience with these leafy, light-reflecting collars, which we fashioned from copper sheets: Cut out the leaves, twist the stems onto wire, and wrap them delicately around tapers. *Opposite:* You can also transform a plain grapevine wreath into a special-occasion stunner with a few chic additions, including dried bunny tails, sora pods (we painted the insides gold), and autumn "flowers" sewn out of earthy-toned velvet. For all the how-tos in this story, see page 108.

THE DETAILS: St. Louis Crafts Art Metal foil sheets, *36 gauge, $17 for 12; and* **copper wire,** *24 gauge, $4 for 100 feet, dickblick.com. Opposite:* **Grapevine wreath,** *18" (similar to shown), $7, joann.com.* **Orange dried bunny tails,** *$18 for 50–60, afloral.com.* **Natural sora pods,** *$28 for 8, bloomist.com.* **Plaid Liquid Leaf One-Step leafing paint,** *in Classic Gold, $8 for .75 oz., amazon.com.* **Silk-rayon velvet,** *in Pumpkin, $43 a yd.; and Kiwi Black, $63 a yd., bandjfabrics.com.*

Autumn Aglow

To get your home in the Thanksgiving spirit, go for fall's halo effect. We took a cue from the season's naturally gorgeous color scheme, conjuring its gleaming coppers and golds, radiant reds, and earthy oranges to create striking (and strikingly simple) décor ideas that lend light and warmth to any setting. And since they're made out of long-lasting materials—from dried leaves and pods to rich velvets—you can display them year after year.

PHOTOGRAPHS BY JOHNNY MILLER TEXT BY KELLY DAWSON CREATED BY TANYA GRAFF AND SILKE STODDARD

Fruitful Ideas

With their jewel-tone color and sparkly seeds, pomegranates are cross-cultural symbols of abundance, good fortune, and love. Welcome your crew with a plush version that doubles as place setter and party favor. Made of pumpkin- and rose-colored velvet that's lined with brown linen and stuffed with fiber fill, the faux fruits lend texture to a table set with a spray of foliage, bowls of gold-painted nuts, and contrasting mustard-colored napkins.

THE DETAILS: Silk-rayon velvet, *in Pumpkin and Dark Rose, $43 a yd., bandjfabrics.com.* **HG linen napkins,** *in Goldenrod, $22 each; and* **Vintage Oro flatware,** *$175 for a 5-piece setting, hudsongracesf.com.* **Fique and Clay place mats,** *in Clay, $24 each, fiqueandclay.com.* **Mottahedeh Sacred Bird and Butterfly dinner plates,** *$65 each, mottahedeh.com.* **Umber Bloom salad plates,** *$164 each, thearkelements.com.* **Serra Pure goblets,** *in Violet, $39 each, thearkelements.com.* **Aldo Cibic Tete-a-Tete brass candle holders,** *$20 each, marchsf.com.* **Tapered candles,** *13", in Honey, $48 for 10, serenaandlily.com.* **Preserved beech leaves** *(in vintage vase), in Gold, $38 for 150 g, shopterrain.com.*

Harvest Boon

The horn of plenty has represented bounty since Ancient Greece, when, as legend has it, the baby Zeus accidentally broke the horn off his goat babysitter, and it became a cornucopia spouting a never-ending feast. Your guests have other dinner plans, but they'll still appreciate the classic as a centerpiece or sideboard décor—especially after this plush touch. Line the inside with velvet, then secure the fabric with a few stitches and fill the opening with gold-painted nuts and pomegranates (velvet and dried) spilling from the rim.

THE DETAILS: Grapevine cornucopia, *18", $27, egrapevinestore.com*. **Silk-rayon velvet,** *in Kiwi Black, $63 a yd., bandjfabrics.com*. **Organic dried pomegranates**, *$27 for 25, ranchotresrios.etsy.com*. **Mitchell Gold + Bob Williams vintage-inspired lens cordial glasses,** *$167 for 6, mgbwhome.com*. **Fredericks and Mae double-armed brass candle holder,** *$60; and* **beeswax candles,** *6", $15 for 2, fredericksandmae.com*.

ART DIRECTION BY ABBEY KUSTER-PROKELL

Eternal Flame

A burst of shimmering dried branches is simpler and more seasonal than flowers, and it'll never wilt or need water. Just arrange preserved beech leaves in a big vase (days in advance), and let their burnished tones light up your dining table or sideboard for as long as you like.

THE DETAILS: Preserved beech leaves, *in Gold and Orange, $38 for 150 g, shopterrain.com.* **Mottahedeh Sacred Bird and Butterfly demitasse cups and saucers,** *$55 for each set, mottahedeh.com.* **Vintage vase** *and* **pie stand.**

Turkey-Breast Roulade & Braised Legs

Try this technique, and you'll never turn back! Making just the breast and legs cuts cooking time in half (or more), and the stuffing's flavors permeate the flattened, rolled-up white meat with herby goodness.

Quick Pan Gravy

simply grateful

Negroni Sbagliato

Our fizzy, four-ingredient pitcher drink is based on the famed Italian aperitif, but calls for prosecco instead of gin, so it whets the appetite without going right to your head.

Cranberry & Sage Stuffing

This stuff of legend has sage, thyme, and celery, plus cranberries for color and sweet-tart bite.

No-Cook Cranberry Relish

Now here's a quick cran session: Start with canned sauce (it contains just the berries and sugar), and elevate it with aromatics like orange zest and candied ginger.

marvelous mains

The hottest commodity in the Thanksgiving kitchen is oven space. And the biggest hog is the turkey. Our genius solution is purchasing parts instead of a whole bird. You pound the breast, then roll it with stuffing and roast it while the legs braise alongside it—like magic, both are done in just an hour. The white meat stays moist, and you get stuffing in each bite. And because onion serves as a roasting rack for the breast while the dark meat cooks partly submerged in broth, the pan juices make for an extra-flavorful gravy. No need to strain it—spend that time raising a toast instead.

For all the recipes in this story, see page 104.

Our wish for you this Thanksgiving: more relaxing and reuniting, less schlepping and prepping. To help it come true, we've created a menu packed with versatile ingredients (to keep the grocery list short) and clever time-savers (that don't sacrifice any deliciousness). Whip up your feast, and get on with the fest.

PHOTOGRAPHS BY MIKKEL VANG | TEXT BY MICHELLE SHIH | RECIPES BY GREG LOFTS

supreme sides

Thanksgiving dinner is not a Michelin-starred meal; you don't need multiple courses or a million different dishes. Three simple yet flavor-packed options—mashed potatoes, a vegetable, and a salad—easily cover the bases. The spuds get their sublime texture from a mix of butter, heavy cream, and sour cream. For our modern green-bean casserole, we quickly steam-sauté the beans and finish them with lemon juice and zest. And a sprightly blend of Brussels sprouts, radicchio, endives, oranges, and walnuts is refreshingly bright and crunchy.

Sour-Cream & Chive Mashed Potatoes

All the fluffy creaminess you desire, with baked-potato flavors to boot—sour cream adds tang, and chives lend a bright herbaceousness.

Green Beans With Crispy Oven-Fried Onions

No flaccid, overcooked vegetables on this table. Sautéed beans keep their toothsome bite, and still get the gift of a classic fried-onion topping.

Shredded-Greens & Citrus Salad

Rub the radicchio and Brussels sprouts with salt to relax them for this cross between a slaw and a raw kale salad.

Chocolate & Pear Pie

Show how deep your love is with this fudgy, cinnamony pie—it's sophisticated and seasonal in a single package.

Florida Citrus Pie

If you love Key-lime pie, try our paean to the Sunshine State. A little sour cream added to the whipping cream provides a slightly tart note that balances the sweet, orange-scented custard.

double-duty desserts

The refrain you'll hear when you slice into these grand finales: "One of each, please." Both are easy, starting with their dump-and-stir press-in crusts. For the citrus pie, you bake the crust, but after that you just pour in the filling and chill. The chocolate-pear pie is for the brownie lovers in your life; it's fancied up with sliced pears and candied ginger. And by all means, serve it à la mode—a scoop of vanilla ice cream is the perfect foil for its gooey richness.

ART DIRECTION BY JAMES MAIKOWSKI; FOOD STYLING BY GREG LOFTS; PROP STYLING BY TANYA GRAFF

FIRST GLANCE

The pair, who met as students at the Rhode Island School of Design, named their shop after Crowley's grandfather. Just inside its front door, a 19th-century American two-light radial mirrored sconce hangs above an early-19th-century Pennsylvania painted-pine Hepplewhite serving table. Beneath it is an English birdcage resembling a temple, also from the 1800s. The reflective sphere is a 19th-century blown-mercury-glass butler's ball, an object that allowed servants to monitor a dinner party's progress from a distance.

OBJECT LESSONS

When florist Larry Becker and architect Roger Crowley opened their antiques shop, Welbourne Robinson, last fall, an exquisite design destination was born. Inside the New Jersey jewel box, American and European treasures spanning three centuries beckon from breathtaking displays—and the owners wow you with their expertise.

SHELF LIVES

Blown-glass pieces from the 1700s and 1800s—including an English decanter (middle shelf, far right) and a flip glass (a flared, sometimes engraved vessel for making a drink called a flip) with a perfume flask placed inside (middle shelf, center)—commingle with 19th-century French Choisy creamware dessert plates. The two weightier terra-cotta-colored items, a mid-19th-century Staffordshire chalcedony glazed jug and an Italian bust of Zeus-Ammon from the 1800s, accentuate the delicacy of the other ceramics and glass.

PHOTOGRAPHS BY STEPHEN KENT JOHNSON | TEXT BY DAN SHAW

MODERN MARRIAGES

***Left*: Becker commissioned artist Sally Stang to create hand-colored pressed flora-and-fauna collages to fill 19th-century lemon gilt frames; the custom "Welbourne Gray" paint color provides a subtly shaded background for the works. The graduated composition draws the eye to a circa-1820 Biedermeier fruitwood-and-ebonized console table. *Right*: Pennsylvania Dutch Fraktur wallpaper complements painted-wood-and-tin bird wall pegs by Bucks County folk artist Mitch Michener. "They are future antiques," Becker says.**

LARRY BECKER AND ROGER CROWLEY are educators as much as antiquarians. At Welbourne Robinson, the elegant little shop they opened last fall in an 1870s Colonial Vernacular house in Hopewell, New Jersey, they often bring out illustrated books on history, art, and style to provide customers with context for their 18th-, 19th-, and 20th-century European and American antiques. When visitors have questions about the provenance of an item—say, a French magnifying mirror, or a German églomisé silhouette portrait—the pair consult handwritten notebooks chockablock with factoids, which they keep in a Biedermeier elm-wood writing table. "We're discerning about what we sell, and want people to appreciate the quality and level of craftsmanship," says Crowley, who has a master's degree from the Princeton University School of Architecture.

While Crowley focuses on history, Becker creates stunning displays. For more than three decades, he was one of Manhattan's most exclusive florists, and his Upper East Side storefront was filled with handblown English and European glass vessels that were collected for his arrangements. When styling the vignettes at the new shop, Becker calls on his flower-arranging skills. "It's important that there is physical space between objects, and a balance between lightness and heaviness," he says. "With flowers, I have to be careful about proportion and size, making sure that they look comfortable. It's really about adjusting until things look right."

To his partner, Becker's instincts are unerring. "Larry puts objects into conversation with one another, creating collages with compositional balance," Crowley says. "He plays with them in a way that has nothing to do with history, that is very modern. We don't want to be stuck in some romantic past. We're saying these antiques can be alive in the modern world."

At the beginning of the pandemic, Becker shuttered his flower business and Crowley closed his design studio; they relocated from New York City to Hopewell, where they have been renovating a small 1930s Italianate villa for decades, and found a house in the center of town where they could open a store. "For young people, we're a curiosity shop," says Crowley, who is optimistic that a generation raised on midcentury modernism will come to appreciate the timelessness of antiques. "We hope to teach them and capture their imagination."

BROWSING HISTORY

A South German walnut armchair with green-dyed horsehair upholstery, circa 1800, is paired with a Biedermeier elm-wood table with ebonized banding. On top are an early-19th-century French silvered-bronze adjustable bouillotte lamp with a tole shade and a pot of 'Phantom' petunias. A 19th-century German painting of a pair of pigeons is an unexpected pause in the horizontal line of shelves. The cabinets are painted in Rittenhouse Ivory, by Old Village.

BREATHING ROOM

This airy composition, which allows for an equal focus on each element, includes a deep-amethyst Murano-glass chalice-form vase and a 19th-century American lidded blown-glass apothecary jar. A collection of papier-mâché snuffboxes occupies a 19th-century American graduated hanging shelf. On the right stand a 1700s Spanish brass candlestick and a 19th-century French magnifying mirror in an ebonized frame. An 18th-century engraved anatomical plate, *Musculorum Tabula IX*, hangs on the wall.

BEAUTY PARLOR

A rare suite of early-20th-century Vienna Secession elm-and-woven-cane seating, attributed to Prag-Rudniker Korbwaren-Fabrication, distinguishes the front room; the walls are painted a color named "Welbourne Brown," which was created by the owners. An unusually large late-19th-century German copper-blown-glass kugel (an egg-shaped ornament) hangs between the shop's two rooms, and a mid-19th-century American folk-art oil on canvas, an homage to William Linton's original painting *Caius Marius Sitting Among the Ruins of Carthage,* is displayed above a Gustavian Swedish painted-wood cupboard.

Hot Tots

The marshmallow-topped mash that typically appears on the dinner table practically tastes like dessert, so why not go all the way? In this one-layer cake, sweet potatoes are gussied up with pumpkin-pie spice, that beloved blend of ground cinnamon, nutmeg, ginger, and cloves. A frosting of Italian meringue mimics the usual pillows, minus the cloying sweetness; just pipe it on in chubby rows with tight switchbacks. Last but far from least, lightly toast the top with a wave of your kitchen torch or a quick blast in the broiler.

SPICED SWEET-POTATO CAKE WITH MERINGUE FROSTING

For all the recipes in this story, see page 106.

BEYOND Pie

If you're craving a change from the traditional holiday dessert (or just an exciting addition to the usual lineup), we've got you covered. These sweet ideas feature all the classic flavors—pumpkin, pecans, spiced apple—and bring something delightfully new to the table.

PHOTOGRAPHS BY
DANA GALLAGHER

TEXT BY
CHRISTIAN L. WRIGHT

RECIPES BY
SARAH CAREY AND
GREG LOFTS

Want pie, too? See pages 58 & 82!

PUMPKIN-CHOCOLATE CHEESECAKE

Luxe Layers

To make this knockout, clear some counter space for a springform pan (whose sides come away from the base), a food processor (to blitz the chocolate wafers for the crust), and a mixer (to beat the cheesecake ingredients). Do not be intimidated. Just a few simple steps result in a firm, delicately flavored pumpkin filling and a deliciously intense chocolate crust. Serve it as is, or pour a stove-top chocolate-caramel glaze on top for a glossy, glamorous finish.

CONCORD GRAPE–ROSEMARY, GUAVA-BASIL, AND CRANBERRY-APPLE-MINT SORBETS

Ice Breakers

A cold treat this time of year might seem like a curveball, but certain fall flavors are made for sorbet. It's also a fresh twist after a rich meal. Using 100 percent juice rather than cooking fruit is a welcome shortcut, and you don't have to wait for it to cool, so you can churn it in the ice cream maker ASAP. Our fruit-plus-herb formula is ripe for riffing. Here, grape and rosemary announce autumn, guava and basil tease the tropics, and cranberry nods to the harvest and, paired with mint, has the light kick of a cocktail.

Spoon Landings

Entry-level bakers, this one's for you. Essentially a batter-topped cobbler, it's assembled in one pan: Toss tart apples with lime juice and cinnamon, then cover them with a drop-biscuit batter (a bit of rye flour adds a subtle nuttiness and helps the biscuit rise) and a sprinkle of fresh raspberries. Finish with a fine veneer of sugar drizzled with hot water, so it melts into a delicate shell; then pop it in the oven until the top is crisp and golden brown, and present it with pride—a foolproof, down-home finale for your feast.

APPLE-RASPBERRY PANDOWDY

Sweet Everythings

Treat gluten-free guests to this elegant play on seven-layer or magic bars, those old-fashioned chocolate-chip, nut, and coconut squares with a graham-cracker crust. The tart starts with a no-bake dump-and-stir crust that you press into a pan—no rolling out or blind-baking required. The filling is a pool of butter, sugar, cream, and condensed milk speckled with coarse semisweet chocolate and pecan halves (imagine the best candy bar you've never eaten). Sprinkle on salt flakes, and slice it thin; even a sliver will satisfy.

English Idols

A fool is a British dessert that may date back as far as the 15th century. Clearly it's a crowd-pleaser, and ours is easy, too: You just simmer cranberries and pear juice into a sauce on the stove, whip some cream, purée most of the cooked berries (reserving some for texture), and layer the sweet-cream mixture into glasses, alternating with the purée, berries, and crumbled spice cookies. Right before serving, nestle a few frozen raspberries and blackberries on top—they'll shimmer like little ornaments—and stick in a biscuit. *Parfait!*

SPICE-COOKIE PARFAITS

ART DIRECTION BY JAMES MAIKOWSKI; FOOD STYLING BY GREG LOFTS; PROP STYLING BY TANYA GRAFF

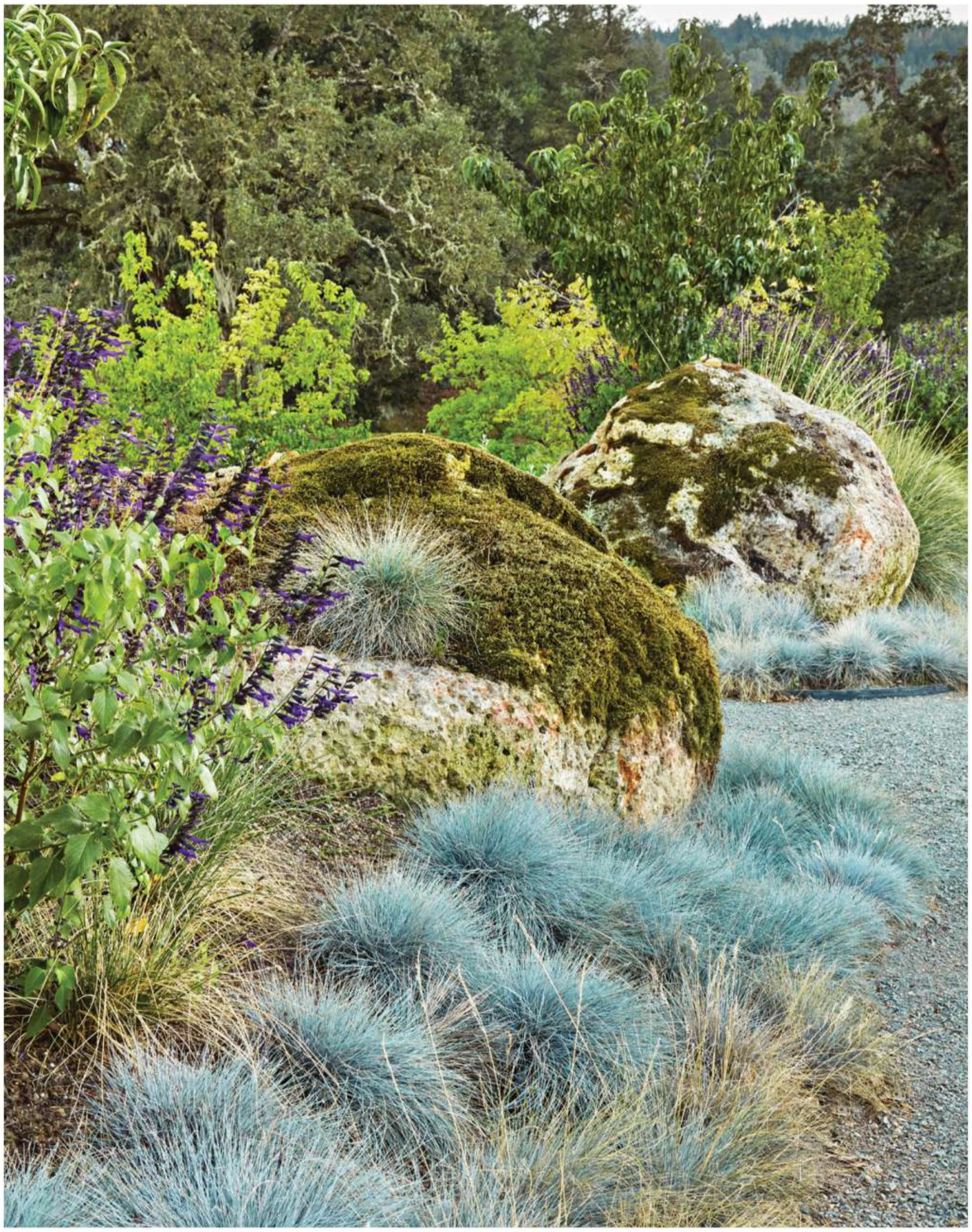
A PATH TO *WONDER*

A Bay Area landscape architect moved boulders—quite literally—to create a majestic escape for a multigenerational family in Napa County. Gravel pathways arc through a dreamscape of water-wise plants and secluded spots with heart-stirring views.

PHOTOGRAPHS BY CAITLIN ATKINSON | TEXT BY JENNIFER BLAISE KRAMER

STRONG ROOTS

Four 100-year-old olive trees are the senior citizens in this otherwise young garden. Landscape architect Anooshey Rahim sited each one so they're visible from all angles while one walks through the garden. Here she surrounded one with a groundcover of thyme, rosemary, silvery-blue artemisia, and local stones that "look like old-world ruins," she says.



DEEP IN THE ROLLING HILLS of Napa County, California, lies a bucolic scene that will take your breath away. Drifts of coppery-pink flowers and ice-blue grasses spill onto serpentine paths, and century-old olive trees and mossy boulders lend quiet gravitas. This piece of paradise was created by Anooshey Rahim, principal of the landscape-architecture firm Dune Hai, who transformed five acres of the dry grassland into a vibrant, water-wise refuge. "This is my love letter to gardens," she says.

Truth be told, it wasn't love at first sight. In 2019, Rahim got a call from Bay Area architecture studio CAHA, asking her to complete the landscaping at a retreat the firm had designed for a family of six, including grandparents, parents, and a child. The clients wanted an escape two hours north of their busy lives in San Francisco, and had already installed a pool and a tennis court. On her initial visit, all Rahim saw was scrubby slopes and fields. Views of uncleared forest and neighboring vineyards were visible far in the distance, but the area around the main and guest houses desperately needed some life and love.

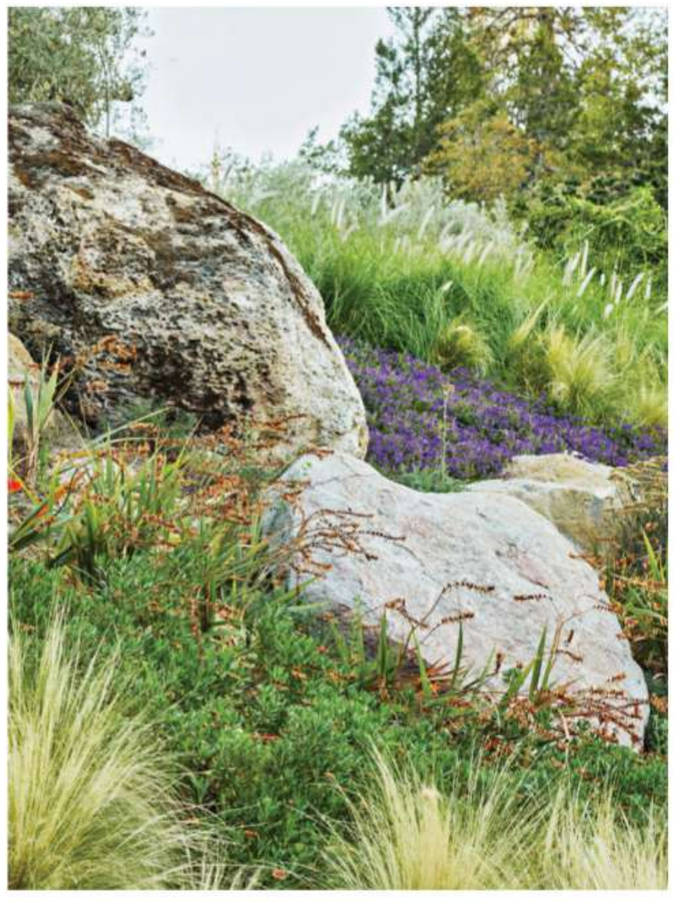
With the recreational areas well in place, Rahim quickly realized what the grounds lacked: intimate spaces for the big family to explore and get lost in. "When you have so many people around all the time, you need places to go," she says. "There was nowhere to wander or take a private walk."

Inspired by national-park trail systems in which paths lead you to viewpoints and scenic locales, she began with one long gravel walkway, starting near the main house and breaking off into secluded spots: a clearing with a vista, a table for two under a tree, a sheltered nook for reading. As the design for the walkway evolved, Rahim grappled with how to end it. "Then I thought, *Why terminate it? Let's connect it*," she says.

With that, she devised a one-mile loop within the property connecting all the different destinations. A concrete stairway draws explorers up to an olive-tree garden, while another trail twists down toward

FINE LINES

Above: **Rahim covered the inlaid steel borders along the walkways with wispy blue fescue (*Festuca glauca*); it also covers the bases of the boulders. *Salvia* 'Amistad' lends a splash of purple against a backdrop of green leaves from lime and apricot trees in the garden and the forest beyond. *Right:* Fine, flowering grasses, like *Pennisetum*, contrast with the hard shapes of the rocks. "They catch the wind and add softness," Rahim says. "The movement is romantic."**



a creek. And everywhere, lush groups of plants form tapestries that ripple with different textures.

Another challenge Rahim overcame was making sure that lush didn't mean thirsty. Every plant she added is either native or adapted to California's climate, requiring little water. A nearby retention pond collects precipitation during the rainy months and pumps it into a drip-irrigation system, which will be used less and less as the plants become more established. Not only is the final result drought-tolerant and low-maintenance; it's amazingly colorful and multisensory: Rosemary and thyme fill the air with their heady herbal fragrances, bees hum, and long-blooming *Verbena bonariensis*, purple salvia, and pink sedum paint the garden in pastels.

To conjure a sense of timelessness, Rahim arranged gray and copper-toned boulders from other parts of the property and a nearby site, and strategically positioned knotty olive trees to look as if they'd been growing there forever. She envisions these elements as surprises for visitors to stumble upon when they turn a corner. "No matter how small or large a property," she says, "there is always a journey to uncover."

GENTLE CURVES

To fill in the paths, which widen and narrow as they weave through the landscape, Rahim created a custom blend of white gravel and red lava rocks to bring out the tones in the boulders and complement the color palette of the plants. The plantings include rosy *Sedum* 'Autumn Joy', deep purple *Salvia* 'Amistad', wispy green *Muhlenbergia*, and *Verbena bonariensis*.

LIVING COLORS

When Rahim first walked up this hillside, she saw dry grass "as far as the eye could see." She revitalized it with large sweeps of *Sedum* 'Autumn Joy', which will age to a deep terra-cotta; bright-purple salvia, blue-gray *Festuca glauca*, and golden sprays of *Festuca mairei*. The plants are drought-tolerant, following strict planting protocols in California.

The Workbook

| RECIPES AND HOW-TOS FROM THIS ISSUE |

SET YOUR OVEN FREE

PAGE 15

Smoked-Turkey Gravy

Turkey neck and giblets (reserved from Smoked Turkey—see recipe, page 17)

3 pounds fresh or frozen turkey pieces (necks, wings, backs), or 3 pounds fresh or frozen chicken wings and backs (thawed if frozen)

2 medium carrots, halved lengthwise

1 medium yellow onion, quartered

1 small piece celery (about 4 inches long)

1 small fresh or dried bay leaf

6 cups Easy Homemade Turkey Stock (for recipe, see page 104), or store-bought chicken or turkey broth, or water, or a combination

½ cup dry white wine or water

2 to 3 tablespoons all-purpose flour, or 1 to 2 tablespoons Wondra flour

Kosher salt (we use Diamond Crystal) and freshly ground pepper

1. Preheat oven to 425˚. Arrange turkey neck, giblets, and pieces in a single layer (or close to it) in a roasting pan or large skillet. Roast until golden brown all over, about 1 hour, 30 minutes. Transfer to a small stockpot. Add carrots, onion, celery, bay leaf, and stock to cover. Bring to a boil over medium-high heat, skimming and discarding any foam that rises to surface. Reduce heat to low and simmer until reduced to about 3½ cups, 30 to 45 minutes.

2. Strain, discarding all solids but neck and giblets. Let broth stand 10 minutes, then skim fat from surface and discard. Remove meat from neck and shred. Cut up giblets.

3. Meanwhile, place roasting pan over medium heat. Add wine and cook, scraping up browned bits, until liquid has almost evaporated and all the bits have come up from bottom of pan, 3 to 5 minutes.

4. Add 2½ cups strained broth, shredded neck meat, and chopped giblets to pan; bring to a boil, then reduce heat to low and simmer 10 minutes. In a small, tightly covered jar, shake remaining strained broth and flour to combine, then whisk mixture into simmering broth. Return to a boil, then reduce heat to low and simmer until thickened, 1 minute. Season with 1½ teaspoons salt and ½ teaspoon pepper. Serve as is, or strain (you should have about 2 cups strained, more like 3 unstrained).

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 2 HR. 25 MIN. | **SERVES:** 8 TO 10

Smoked-Turkey Variations

For ingredients list, see page 17.
The recipes below replace steps 2 and 4 on that page.

SMOKER

2. Fill bottom of smoker halfway with hardwood (lump) charcoal, keeping it away from air vents. Fill a chimney with charcoal and light. When coals are uniformly gray, pour over unlit charcoal and spread over bottom of grill, avoiding vents (for proper airflow). Add a 3-by-3-inch chunk of applewood (there's no need to soak it beforehand). Top with the water reservoir and fill halfway with water, then add top grate. Bring heat in smoker to between 300˚ and 325˚; to achieve this temperature, start with bottom vents halfway open and top vent about a quarter of the way open. Maintain temperature 15 to 20 minutes, adjusting vents as needed (opening them creates more heat).

4. Place turkey on grate, cover, and cook until a thermometer inserted in thickest part of thigh (avoiding bone) registers 155˚, 2 hours to 2 hours, 30 minutes (begin checking after about 1½ hours; cooking may take up to 3 hours, depending on size of bird). Maintain temperature throughout, adding more coals, stoking, and adjusting vents as needed (you will most likely need to add coals about once every 45 minutes). Remove from smoker; let stand 30 minutes before carving (internal temperature will continue to rise, reaching a minimum of 165˚).

KETTLE GRILL (SUCH AS WEBER 22-INCH)

2. Place a 9-by-13-inch disposable aluminum roasting pan in center of bottom rack. Open bottom vent of grill completely. Fill a chimney with charcoal and light. When charcoal is covered with gray ash, pour onto bottom grate of grill; push to one side. Add a

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3-by-3-inch chunk of applewood (there's no need to soak it beforehand) on hot coals. Add top grate. Cover grill and heat to 300° to 325°; to achieve this temperature, start with bottom vent halfway open and top vent about a quarter of the way open. Maintain temperature 15 to 20 minutes, adjusting vents as needed (opening them creates more heat).

4. Place turkey on grate over side without coals. Cook, covered, until a thermometer inserted in thickest part of thigh registers 155°, 2 hours to 2 hours, 30 minutes (begin checking after about 1½ hours; cooking may take up to 3 hours, depending on size of bird). Maintain temperature throughout, adjusting vents as needed. Let stand 30 minutes before carving (internal temperature will continue to rise, reaching a minimum of 165°).

ACTIVE TIME: 3 HR. | **TOTAL TIME:** 12 HR. 35 MIN. | **SERVES:** 8 TO 10

GOOD THINGS

PAGE 20

Roasted Citrus

- **2 pounds thin-skinned citrus fruit, such as navel oranges, blood oranges, tangerines, or Meyer lemons, or a combination**
- **Extra-virgin olive oil, for drizzling**
- **Kosher salt**

Preheat oven to 375°. Scrub and halve fruit (or quarter, if large); remove seeds. Arrange on a rimmed quarter sheet pan or 9-by-13-inch baking dish. Drizzle lightly with oil and ½ cup water; season lightly with salt. Cover tightly with parchment-lined foil and roast until fruit collapses and skin is easily pierced with the tip of a knife, 1 hour to 1 hour, 15 minutes. Uncover and continue to roast until fruit is caramelized in places, about 15 minutes more. Let cool completely. Refrigerate in an airtight container up to 3 days.

ACTIVE TIME: 5 MIN. | **TOTAL TIME:** 1 HR. 20 MIN., PLUS COOLING | **MAKES:** 2 POUNDS

DAY OF THE BREAD

PAGE 64

Pan de Muerto

This brioche dough is enriched with butter and eggs and fragrant with orange-flower water and orange zest; as is common in many places, Jinich adds anise seeds as well. Traditionally, pan de muerto is made as a very large bread, but she divides the dough into two loaves for easier handling.

STARTER

- **½ cup whole milk, heated to lukewarm**
- **1 envelope (¼ ounce) active dry yeast (2¼ teaspoons)**
- **1 teaspoon sugar**
- **½ cup all-purpose flour**

DOUGH

- **2 tablespoons orange-flower water, rosewater, or water**
- **2 teaspoons grated orange zest**
- **1½ teaspoons anise seeds**
- **4 large eggs, beaten**
- **3½ cups all-purpose flour, plus more for dusting if needed**
- **⅓ cup sugar**
- **1½ teaspoons kosher salt**
- **½ pound unsalted butter (2 sticks), cut into ½-inch cubes, room temperature, plus more for bowl**

TOPPING

- **3 tablespoons unsalted butter, melted**
- **⅓ cup sugar**

1. Starter: Whisk together milk, yeast, and sugar in the bowl of a mixer. Whisk in flour. Cover with a clean kitchen towel; set in a warm, draft-free place and let stand until mixture begins to bubble, 20 to 25 minutes.

2. Dough: Attach bowl to mixer fitted with the paddle attachment. Add orange-flower water, orange zest, anise seeds, eggs, flour, sugar, and salt and beat on low speed until combined. Scrape bowl and beater and switch to the dough-hook attachment. Beat on medium speed until dough pulls away from sides of bowl and starts to make a slapping sound, 10 to 12 minutes.

3. On low speed, add butter in four to six additions, incorporating each before adding the next. From time to time, scrape down bowl. When all of butter has been added, increase speed to medium and beat another 8 to 10 minutes, until dough slaps against bowl again. (It will still be sticky, but don't be tempted to add more flour.)

4. Butter a large bowl. Shape dough into a ball and place in bowl. Cover with plastic wrap or a kitchen towel and let rise in a warm, draft-free place until doubled, 1 to 1½ hours. Gently deflate dough with your fist, gather it into a ball, and turn over, so bottom is now on top. Cover with plastic wrap and refrigerate at least 3 hours, and up to overnight.

5. Remove dough from refrigerator and set, still covered, in a warm, draft-free spot until it comes to room temperature and rises, 30 minutes to 1 hour. Line two baking sheets with parchment. Turn dough out of bowl. Cut off a quarter of dough and divide into two equal pieces; set aside. Divide larger piece of dough into two equal pieces, shape each into a ball, and place on separate baking sheets.

6. To make skull and crossbones, cut one of smaller pieces of dough into three equal pieces. Shape one piece into a ball for the skull. For the bones, roll the other two pieces into ropes and pinch at intervals, so they look like joints. Repeat with other smaller piece of dough. Flatten one of smaller dough balls into a 6-inch round. Place 2 bone strips on top of a large dough round, crossing them to make an X and pressing them lightly into dough. Place "skull" in middle and press down lightly to secure. Repeat with other round of dough. If dough seems sticky, dust lightly with flour. Cover breads lightly with kitchen towels and let rise in a warm, draft free spot until doubled, 1 to 1½ hours.

7. Preheat oven to 350°, with a rack in middle. Bake, one loaf at a time, until lightly browned on top, 25 minutes. Cover bread loosely with foil; bake another 25 minutes, or until bread is dark golden brown and sounds hollow when tapped on bottom. Let cool on wire racks.

8. Topping: Meanwhile, brush about a quarter of the top of one bread with melted butter and immediately sprinkle with a generous amount of sugar, so it adheres before butter cools and dries. Continue with rest of bread, then top second bread. Let topping cool before slicing. Wrapped in foil or in a cake keeper, bread will stay fresh up to 5 days.

MAKES: 2 ROUND BREADS

The Workbook

SIMPLY GRATEFUL

PAGE 78

Turkey-Breast Roulade and Braised Legs With Quick Pan Gravy

For extra-flavorful meat, butter and salt the roulade and legs a day ahead and store them uncovered in the refrigerator. Return to room temperature one hour before roasting. If your grocery only sells turkey breast with the bone in, ask the butcher to debone it for you. For a smooth gravy, strain before serving.

- **1 boneless, skin-on turkey-breast half (about 3 pounds)**
- **Kosher salt and freshly ground pepper**
- **3 cups unbaked Cranberry-and-Sage Stuffing (recipe follows)**
- **4 tablespoons unsalted butter, softened, divided**
- **1 large onion, peeled and cut into ½-inch-thick rounds**
- **2 whole turkey legs (about 4½ pounds total)**
- **4 thyme sprigs**
- **1 quart warm Easy Homemade Turkey Stock (recipe follows), divided, plus more as needed**
- **3 tablespoons unbleached all-purpose flour**
- **2 tablespoons fresh lemon juice**
- **Pears, grapes, and sage and thyme sprigs, for serving (optional)**

1. Preheat oven to 425°. Place turkey breast, skin-side down, on a cutting board. Slice through thickest part horizontally, creating a flap, and open it like a book. Cover with plastic wrap. With a mallet, pound to an even thickness (about ¾ inch). Remove plastic and season with salt and pepper. Spread stuffing evenly over top, leaving a ½-inch border. Working from short side without skin, roll breast up tightly into a log, enclosing stuffing. Turn seam-side down and pull skin down to envelop roulade as much as possible. Tie with kitchen twine at 2-inch intervals to secure. Rub 2 tablespoons butter over skin; season with salt and pepper.

2. Arrange onion rounds in a single layer on one side of a roasting pan. Place roulade, skin-side up, atop onions. Rub 1 tablespoon butter over each leg, season, and place on other side of pan. Scatter thyme over turkey and pour 1 cup stock into pan.

3. Roast turkey (adding more stock to pan if bottom becomes dry, ½ cup at a time) until a thermometer inserted in center of roulade registers 160°, about 1 hour. Transfer roulade and legs to a carving board, loosely covering with foil to keep warm; remove and discard onion.

4. Place pan on stove top over medium-high heat; add 2½ cups stock. Bring to a boil, scraping any browned bits from bottom of pan. In a small bowl, whisk together flour and remaining ½ cup stock, then gradually whisk into pan. Continue boiling until thickened slightly, 3 to 5 minutes. Remove from heat and stir in 1 tablespoon lemon juice. Add more lemon juice, if desired, 1 teaspoon at a time, and season to taste. Remove twine from roulade and slice into rounds. Arrange on a platter with legs and garnishes, and serve with gravy.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 1 HR. 30 MIN. | **SERVES:** 10 TO 12

Cranberry-and-Sage Stuffing

You can toast and cut the bread up to three days ahead and store it in an airtight container at room temperature. The stuffing can be prepared through the second step a day ahead, and baked the day of.

- **1 stick unsalted butter, plus more, softened, for dish**
- **1 loaf country-style white sandwich bread (about 1½ pounds), such as Arnold's**
- **1 large onion, coarsely chopped (3 cups)**
- **5 celery stalks, ribs coarsely chopped (2½ cups), leaves reserved for serving**
- **Kosher salt and freshly ground pepper**
- **2 tablespoons finely chopped fresh sage leaves**
- **1 tablespoon fresh thyme leaves**
- **1 teaspoon dried oregano**
- **½ cup dried cranberries**
- **1½ cups Easy Homemade Turkey Stock (recipe follows) or store-bought low-sodium turkey stock, divided**
- **2 large eggs**

1. Preheat oven to 350°. Brush a 1½-to-2-quart baking dish with butter (or a 2½-to-3-quart dish, if not using some of stuffing for turkey-breast roulade). Shingle bread on a rimmed baking sheet in a single overlapping layer. Bake, flipping once, until golden and very dry, 25 to 30 minutes. When cool enough to handle, cut into approximately 1-inch pieces; transfer to a large bowl.

2. Increase oven temperature to 425°. Heat butter in a large skillet over medium. When it melts and foam subsides, add onion and celery; season generously with salt and pepper. Cook, stirring occasionally, until vegetables are tender but no color has developed, 10 to 12 minutes. Stir in fresh and dried herbs and cook just until fragrant, about 30 seconds. Transfer to bowl with bread mixture, along with cranberries and 1 cup stock. Season and toss to combine. Whisk remaining ½ cup stock with eggs. Pour over bread mixture and gently stir to combine. Reserve 3 cups stuffing for turkey-breast roulade, and transfer remainder to prepared dish. Cover with parchment-lined foil.

3. Bake 30 minutes; uncover and reduce temperature to 350°. Continue baking until top is crisp and golden brown, 25 to 30 minutes more. Let cool at least 10 minutes or, loosely covered, up to 30 minutes. Top with celery leaves; serve.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 2 HR. 20 MIN. | **SERVES:** 10 TO 12

Easy Homemade Turkey Stock

Drumsticks contain lots of collagen-rich connective tissue that breaks down as the mixture simmers, creating a rich, flavorful stock. A combination of drumsticks and wings may also be used.

- **3 turkey drumsticks (about 3 pounds total)**
- **1 large onion, quartered**
- **2 carrots, scrubbed and halved**
- **2 celery stalks with leaves, halved**
- **1 fresh or dried bay leaf (optional)**
- **6 parsley sprigs (optional)**
- **½ teaspoon black peppercorns**
- **Kosher salt**

Combine drumsticks and 3 quarts water in a stockpot, adding more water as necessary if turkey is not completely submerged. Bring to a boil, skimming any foam and impurities from surface. Add onion, carrots, celery, bay leaf, parsley, peppercorns, and 1 tablespoon salt to pot. Reduce heat to medium-low and simmer, partially covered, until meat falls from bones and broth is slightly reduced and turns light golden, 4 to 5 hours. Let cool slightly, then strain through a fine-mesh sieve, discarding solids. Stock can be allowed to cool completely and then refrigerated in an airtight container up to 5 days, or frozen up to 3 months.

ACTIVE TIME: 5 MIN. | **TOTAL TIME:** 6 HR. **MAKES:** ABOUT 2½ QUARTS

Negroni Sbagliato

Campari is the classic used in this less-boozy version of a negroni, but for a sweeter take, sub in Aperol, or try a small-batch option, like Forthave Red or Rondo Spritz.

- **¾ cup red aperitivo, such as Campari or Aperol**
- **½ cup sweet vermouth, such as Carpano Antica**
- **¼ cup fresh lemon juice**
- **Ice, for serving**
- **1 bottle (750 milliliters) prosecco brut or other dry sparkling white wine, chilled**
- **Chilled club soda, orange slices, and rosemary sprigs, for serving (optional)**

In a pitcher or punch bowl, combine Campari, vermouth, and lemon juice; refrigerate until ready to serve (or combine in an airtight container and refrigerate up to 3 days). Just before serving, add ice to pitcher, top with prosecco, and stir once. Pour into ice-filled glasses, top each with a splash of soda, and garnish each with a citrus slice and rosemary sprig; serve immediately.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 25 MIN. **SERVES:** 10 TO 12

No-Cook Cranberry Relish

If you prefer a smooth jelly, purée the relish in a food processor until smooth; refrigerate until ready to serve.

- **1 can (14 ounces) whole-berry cranberry sauce, such as Ocean Spray**
- **2 teaspoons finely grated orange zest, plus 2 tablespoons fresh juice**
- **½ teaspoon ground cinnamon**
- **2 tablespoons finely chopped candied ginger**
- **1 tablespoon white-wine vinegar**
- **Kosher salt and freshly ground pepper**

In a bowl, stir together cranberry sauce, orange zest and juice, cinnamon, ginger, and vinegar; season with salt and pepper. Serve immediately, or refrigerate in an airtight container up to 1 week.

ACTIVE/TOTAL TIME: 5 MIN.
MAKES: ABOUT 2 CUPS

Sour-Cream-and-Chive Mashed Potatoes

Dark-green scallion tops can be used in lieu of chives. You can make this up to two days ahead and gently rewarm it in the microwave or in a heatproof bowl set over a pot of simmering water, stirring a few times, until hot and creamy again.

- **4 pounds russet potatoes (6 to 7), peeled and cut into 1½-inch pieces**
- **Kosher salt and freshly ground pepper**
- **6 tablespoons unsalted butter, plus more, melted, for serving (optional)**
- **1 cup heavy cream**
- **1 cup sour cream**
- **Chopped chives, for serving**

1. In a large pot, cover potatoes with at least 2 inches of water. Bring to a boil, then season generously with salt. Continue boiling until potatoes are tender and easily pierced with the tip of a knife, 10 to 12 minutes. Reserve 1 cup cooking liquid, then drain potatoes and let them cool and steam a few minutes in colander.

2. Meanwhile, return pot to medium heat; add butter. When it melts, add heavy cream and bring to a simmer. Remove from heat. Rice potatoes into pot (or return them to pot and mash with a potato masher until creamy). Add sour cream and stir until smooth; season to taste. If necessary, add reserved potato-cooking liquid, ¼ cup at a time, until you reach desired consistency. Serve, topped with melted butter and chives.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 35 MIN.
SERVES: 10 TO 12

Green Beans With Crispy Oven-Fried Onions

The onions can be made up to three days ahead and stored in an airtight container at room temperature.

- **2 small yellow onions (or 1 medium), sliced into scant ⅛-inch-thick rounds (2 cups)**
- **1 cup heavy cream**
- **½ cup unbleached all-purpose flour**
- **½ cup plain dried breadcrumbs**
- **¼ teaspoon cayenne pepper**
- **Kosher salt (we use Diamond Crystal) and freshly ground pepper**
- **6 tablespoons extra-virgin olive oil, divided**
- **1½ pounds green beans, trimmed**
- **1 teaspoon lemon zest, plus 2 tablespoons fresh juice**

1. Preheat oven to 375°. Soak onions in cream 10 minutes. Meanwhile, combine flour, breadcrumbs, and cayenne in a shallow dish; season generously with salt and pepper. Drain onions, separate into rings, and toss in flour mixture until evenly and thoroughly coated. Transfer to a rimmed baking sheet; drizzle with 3 tablespoons oil, gently tossing to evenly coat. Spread to edges in an even layer.

2. Bake, gently stirring every 10 minutes, until onions are crisp and golden brown, about 30 minutes. Let cool completely before serving or storing.

3. In a large straight-sided skillet or wide, shallow pot, combine green beans, remaining 3 tablespoons oil, lemon zest, ½ teaspoon salt, and ¾ cup water. Bring to a boil, then cover, reduce heat to medium, and simmer 5 minutes. Uncover, increase heat to medium-high, and continue cooking, stirring occasionally, until water evaporates and beans are sizzling, tender, and slightly darkened, 6 to 8 minutes. Drizzle with lemon juice, season to taste, and serve warm, topped with fried onions.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 1 HR. 10 MIN. | **SERVES:** 10 TO 12

Shredded-Greens-and-Citrus Salad

The greens, orange supremes, and dressing can be prepped a day ahead and refrigerated in separate airtight containers. The walnuts can be toasted up to a week ahead and stored at room temperature. (If you're making it, toast the walnuts for the citrus pie at the same time.)

- **¾ cup walnut halves or pieces**
- **8 ounces Brussels sprouts, trimmed and thinly sliced lengthwise (1½ cups)**
- **1 small head radicchio (8 ounces), cored and thinly sliced (1½ cups)**
- **Kosher salt (we use Diamond Crystal) and freshly ground pepper**
- **3 endives, trimmed and thinly sliced lengthwise (2 cups)**
- **1 tablespoon white-wine vinegar**
- **1 tablespoon fresh lemon juice**
- **¼ cup extra-virgin olive oil**
- **3 oranges, peels and pith removed, cut into supremes (for instructions, go to *marthastewart.com/supreming-citrus*)**

1. Preheat oven to 350°. Spread walnuts on a rimmed baking sheet in a single layer. Toast until slightly darkened and fragrant, 12 to 14 minutes. Let cool completely.

2. In a large bowl, toss Brussels sprouts and radicchio with 1 teaspoon salt. Rub mixture between your palms until greens soften slightly and turn shiny. Toss in endives. In a small bowl, whisk together vinegar, lemon juice, and oil; season generously with salt and pepper. Pour dressing over greens, tossing to evenly coat. Top with walnuts and orange supremes; serve.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 30 MIN.
SERVES: 10 TO 12

Chocolate-and-Pear Pie

This pie is best served the day it's made but can be cooled completely, covered, and refrigerated up to one day; warm it slightly in a low-temp oven before slicing and serving.

CRUST

- **1 stick unsalted butter, softened**
- **1 large egg yolk (white reserved for filling)**
- **⅓ cup sugar**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **1 cup unbleached all-purpose flour**

FILLING

- **1 stick unsalted butter, softened**
- **¾ cup plus 2 teaspoons sugar**

- **2 large eggs plus 1 large egg white, room temperature**
- **1 teaspoon pure vanilla paste or extract**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **½ teaspoon ground cinnamon, divided**
- **¼ cup Dutch-process cocoa powder**
- **¾ cup unbleached all-purpose flour**
- **2 ounces semisweet baking chocolate, chopped (⅓ cup)**
- **2 tablespoons finely chopped candied ginger**
- **2 ripe but firm Bartlett pears (14 ounces)**
- **2 tablespoons fresh lemon juice**
- **Vanilla ice cream, for serving (optional)**

1. Crust: Preheat oven to 350°. In a large bowl (or in a mixer fitted with the paddle attachment), whisk together butter, egg yolk, sugar, and salt until light and fluffy. Stir in flour to combine, then knead mixture with your hands a few times to form a soft, pliable dough. Press evenly into bottom and up sides of a standard 9-inch pie dish. Refrigerate until firm, at least 20 minutes or, covered, up to 1 day.

2. Filling: In a large bowl (or mixer fitted with paddle attachment), whisk together butter, ¾ cup sugar, eggs and egg white, vanilla, salt, ¼ teaspoon cinnamon, and cocoa until thick and glossy, 1 to 2 minutes. Stir in flour just to combine, then chocolate and ginger. Peel, halve, and core pears, then immediately toss in a bowl with lemon juice (to prevent browning). With flat sides facing down, slice pears lengthwise ¼ inch thick, and fan out slices slightly (like a hand of playing cards) but do not separate. Arrange slices from one half of pear in a single layer on bottom of chilled crust. Pour in brownie batter, smoothing top with an offset spatula. Arrange remaining sliced-and-fanned pear halves on top of batter. Drizzle with remaining lemon juice from bowl (you should have about 2 teaspoons). Stir together remaining 2 teaspoons sugar and ¼ teaspoon cinnamon; sprinkle evenly over pears.

3. Bake until pie is puffed and set along edges but still slightly wobbly in center, 50 minutes to 1 hour. Let cool on a wire rack until no longer hot, about 30 minutes. Slice and serve warm or at room temperature, with ice cream.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 1 HR. 40 MIN., PLUS COOLING | **SERVES:** 10 TO 12

Florida Citrus Pie

The baked and cooled crust can be tightly wrapped and stored at room temperature for up to three days.

CRUST

- **½ cup walnut halves or pieces**
- **6 tablespoons unsalted butter, softened**
- **1 large egg yolk**
- **⅓ cup sugar**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **¾ cup unbleached all-purpose flour**

FILLING

- **1 cup sugar**
- **⅓ cup cornstarch**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **1 teaspoon finely grated orange zest, plus 1 cup fresh juice (from 2 to 3 large)**
- **4 large egg yolks**
- **2 teaspoons finely grated lemon zest, plus ¾ cup fresh juice (from 3 to 4 large)**
- **3 tablespoons unsalted butter**
- **Sour Whipped Cream (recipe follows), for serving**

1. Crust: Preheat oven to 350°. Spread walnuts on a rimmed baking sheet in a single layer. Toast until fragrant, 12 to 14 minutes. Let cool slightly, then finely chop. In a large bowl (or a mixer fitted with the paddle attachment), whisk together butter, egg yolk, sugar, and salt until light and fluffy. Stir in flour and walnuts to combine, then knead mixture with your hands a few times to form a soft, pliable dough. Press evenly into bottom and up sides of a standard 9-inch pie dish. Prick at 1-inch intervals with the tines of a fork; refrigerate until firm, about 20 minutes or, covered, up to 1 day.

2. Bake crust 15 minutes; if it's puffing in places, press flat (use the bottom of a dry cup measure). Continue baking until golden brown and set, 10 to 12 minutes more. Let cool on a wire rack.

3. Filling: Meanwhile, in a medium saucepan, whisk together sugar, cornstarch, and salt to combine. Whisk in juice, ⅓ cup water, and egg yolks until smooth. Cook over medium-high heat, whisking, until mixture comes to a boil and thickens. Boil 30 seconds; remove from heat. Stir in orange zest, lemon zest and juice, and butter until smooth. Immediately pour into baked crust; smooth top. Let cool slightly, then refrigerate until cold and set firmly, at least 4 hours or, loosely covered (once cold), up to 1 day. Cut into wedges and serve cold, with whipped cream.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 5 HR. 40 MIN. | **SERVES:** 10 TO 12

Sour Whipped Cream

This lightly sweetened, slightly tart cream is more sophisticated and flavorful than the regular kind.

- **1½ cups heavy whipping cream**
- **2 tablespoons confectioners' sugar**
- **1 teaspoon pure vanilla extract or paste (optional)**
- **½ cup sour cream**

In a large bowl (or a mixer bowl fitted with the whisk attachment), whisk together heavy cream, sugar, and vanilla until thickened and silky but not holding peaks. Add sour cream and continue whisking to soft peaks. Serve immediately, or cover and refrigerate until ready to use, up to 8 hours.

ACTIVE/TOTAL TIME: 5 MIN. | **MAKES:** ABOUT 4 CUPS

BEYOND PIE

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Spiced Sweet-Potato Cake With Meringue Frosting

CAKE

- **2 medium sweet potatoes (about 1½ pounds total)**
- **1 stick unsalted butter, softened, plus more for pan**
- **1½ cups unbleached all-purpose flour**
- **½ cup whole-wheat flour**
- **1½ teaspoons baking powder**
- **½ teaspoon baking soda**
- **¾ teaspoon kosher salt (we use Diamond Crystal)**
- **1 tablespoon pumpkin-pie spice**
- **½ teaspoon ground ginger**
- **1 cup packed light-brown sugar**
- **2 large eggs, room temperature**
- **2 teaspoons pure vanilla paste or extract**
- **⅔ cup buttermilk**

FROSTING

- **¾ cup granulated sugar**
- **2 tablespoons light corn syrup**
- **3 large egg whites, room temperature**
- **Pinch of kosher salt (we use Diamond Crystal) and cream of tartar**

1. Cake: Preheat oven to 375°. Prick sweet potatoes with a fork and place on a rimmed baking sheet. Roast until soft, about 1 hour, 15 minutes. Halve, scoop flesh from skins, and mash until smooth (you should have about 1¼ cups). Let cool, then refrigerate in an airtight container up to 3 days.

2. Preheat oven to 350°. Brush a 9-by-13-inch cake pan or baking dish with butter. Line bottom and two long sides with parchment, leaving a slight overhang on sides; brush parchment with butter.

3. In a bowl, whisk together both flours, baking powder, baking soda, salt, and spices until aerated and thoroughly combined, 30

seconds. In a mixer, beat butter with brown sugar on medium-high speed until pale and fluffy, 2 to 3 minutes. Beat in eggs, one at a time, then vanilla and potato mash to thoroughly combine (mixture will appear grainy). Reduce speed to low and beat in flour mixture in three additions, alternating with buttermilk and beginning and ending with flour mixture. Transfer batter to prepared pan and spread evenly to edges with an offset spatula.

4. Bake until cake is set and springs back when lightly pressed in center, about 30 minutes. Let cool in pan 10 minutes. Flip out onto a wire rack, remove parchment, and let cool completely.

5. Frosting: In a small saucepan, bring granulated sugar, ¼ cup water, and corn syrup to a boil, stirring until sugar has dissolved. Cook, undisturbed, until syrup registers 248° on a candy thermometer. Meanwhile, in a mixer fitted with the whisk attachment, beat egg whites on medium-low speed until foamy. Add salt and cream of tartar, increase speed to medium, and beat until soft peaks form, 3 to 4 minutes. Reduce speed to medium-low and pour hot syrup down side of bowl in a slow, steady stream. Increase speed to high; beat until mixture cools slightly and reaches stiff, glossy peaks, about 3 minutes.

6. Transfer frosting to a piping bag fitted with a large, plain round tip (or transfer to a resealable freezer bag and snip off one corner). Starting at one corner of cake, pipe frosting lengthwise to form side-by-side rows. Wave a kitchen torch over frosting to brown in places (or place frosted cake under broiler 1 to 2 minutes).

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 2 HR. 10 MIN., PLUS COOLING | **MAKES:** ONE 9-BY-13 INCH SHEET CAKE

Pumpkin-Chocolate Cheesecake

CRUST

- **6 ounces chocolate-wafer cookies, such as Nabisco Famous (about 34)**
- **4 tablespoons unsalted butter, melted**
- **3 tablespoons sugar**
- **Pinch of kosher salt (we use Diamond Crystal)**

FILLING

- **3 packages (each 8 ounces) cream cheese, room temperature**
- **1 cup sugar**
- **2 tablespoons unbleached all-purpose flour**
- **¾ cup pure pumpkin purée**
- **1 teaspoon ground cinnamon**
- **¼ teaspoon ground ginger**
- **2 teaspoons pure vanilla extract**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **3 large eggs, room temperature**

CARAMEL

- **½ cup sugar**
- **¾ cup heavy cream**
- **Pinch of kosher salt (we use Diamond Crystal)**
- **3 ounces semisweet chocolate, chopped**

1. Preheat oven to 350° with a rack in center. Bring a small pot of water (about 8 cups) to a boil. Assemble a 9-by-3-inch springform pan with raised side of bottom part facing up.

2. Crust: In a food processor, grind wafers until fine (you should have 1⅓ cups). Add butter, sugar, and salt; pulse until evenly moistened. Press evenly into bottom and ½ inch up sides of pan. Refrigerate 10 minutes. Bake until fragrant and firm, about 12 minutes. Let cool on a wire rack; reduce oven temperature to 325°.

3. Filling: Meanwhile, beat cream cheese and sugar on low speed until smooth; add flour and beat to combine. Add pumpkin, cinnamon, ginger, vanilla and salt; beat to combine. Beat in eggs, one at a time, beating to combine after each addition.

4. Wrap springform pan in foil (to keep water from seeping in during baking); place in a roasting pan. Pour filling into crust. Place roasting pan in oven, add boiling water to come halfway up sides of springform pan. Bake until pie is puffed around edges and just a tiny bit wobbly in center, about 1 hour, 15 minutes. Transfer springform pan to wire rack; remove foil and let cool 20 minutes. Run a paring knife around edges and let cool completely on rack, about 4 hours. Transfer pan to refrigerator; cover loosely and chill at least 8 hours and up to 2 days.

5. Caramel: Release sides of pan and remove cake. Cook sugar and 2 tablespoons water in a small saucepan over medium-high heat, stirring until sugar has dissolved. Stop stirring and cook, swirling pan occasionally and brushing down sides of pan with a wet pastry brush, until amber, 3 to 5 minutes. Remove from heat and stir in cream and salt (it will bubble up). Return to heat and simmer 1 minute, stirring to dissolve any hardened caramel. Stir in chocolate. Let cool 20 minutes, then pour over cake. Return to refrigerator until set, at least 30 minutes and up to overnight. For the cleanest slices when serving, use a knife dipped in hot water and wiped dry after each.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 10 HR. 10 MIN., PLUS COOLING | **SERVES:** 10 TO 12

Fruit-and-Herb Sorbets

Make one, two, or all three flavors, and serve with shortbread or spice cookies, if desired.

- **⅔ cup sugar**
- **2 peeled strips (each 2 inches long) lemon zest, plus 4 teaspoons fresh juice**
- **¼ teaspoon kosher salt (we use Diamond Crystal)**

CONCORD GRAPE–ROSEMARY

- **3 cups 100 percent Concord-grape juice, such as Welch's, chilled and divided**
- **2 rosemary sprigs**

CRANBERRY-APPLE-MINT

- **3 cups 100-percent-juice cranberry-apple juice, such as Apple & Eve, chilled and divided**
- **3 mint sprigs**

GUAVA-BASIL

- **3 cups guava juice made from 100 percent juice, chilled and divided**
- **3 basil sprigs**

1. In a saucepan, combine sugar, lemon zest, salt, 1 cup fruit juice, and herb of choice. Bring to a boil, stirring until sugar has dissolved. Remove from heat, cover, and let steep 5 minutes. Strain into a heatproof container, discarding zest and herbs, and stir in lemon juice and remaining 2 cups fruit juice.

2. Process in an ice cream maker according to manufacturer's instructions. When it has the texture of soft-serve, transfer sorbet to a chilled loaf pan or other freezer-safe container. Cover and freeze until firm, at least 4 hours and up to 1 week.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 4 HR. 40 MIN. | **MAKES:** 1 QUART

Apple-Raspberry Pandowdy

This confection is best eaten warm, but you can also serve it at room temperature. Make it up to a day ahead, let it cool, and store, covered, in the refrigerator. To serve warm, reheat it in a preheated 350° oven, uncovered, for about 10 minutes.

- **2½ pounds tart apples, such as Granny Smith, cored, peeled, and cut into 1-inch-thick wedges**
- **1 teaspoon finely grated lime zest, plus 3 tablespoons fresh juice**
- **1 teaspoon ground cinnamon**
- **6 tablespoons unsalted butter, softened**
- **1⅓ cups sugar, divided**
- **1¼ teaspoons baking powder**
- **1 teaspoon kosher salt (we use Diamond Crystal)**
- **1 teaspoon pure vanilla paste or extract**

- **1 cup unbleached all-purpose flour**
- **¼ cup rye flour**
- **⅔ cup whole milk**
- **1½ cups raspberries (about 6 ounces)**
- **⅓ cup hot water**
- **Vanilla ice cream or heavy cream (optional), for serving**

1. Preheat oven to 350°. In a 2½-quart baking dish or cake pan, toss apples with lime zest and juice and cinnamon; spread in an even layer. Transfer dish to a parchment-lined rimmed baking sheet (to catch any juices that bubble over).

2. Beat butter with 1 cup sugar, baking powder, salt, and vanilla on medium speed to combine, about 1 minute (mixture will be grainy). Add both flours and beat until no dry flour remains and mixture is crumbly. With motor running, slowly add milk, beating until light and fluffy, 2 to 3 minutes.

3. Spoon batter over apples, then spread to edges in an even layer. Scatter raspberries over batter. Sprinkle remaining ⅓ cup sugar evenly over top. Drizzle hot water over sugar (most will melt).

4. Bake until top is crisp and golden brown and cake is set, 55 to 65 minutes. Let cool slightly, about 15 minutes. Serve warm, topped with ice cream or a drizzle of heavy cream.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 1 HR. 25 MIN., PLUS COOLING | **SERVES:** 8

Coconut-Pecan Tart

CRUST

- **Vegetable-oil cooking spray or vegetable oil, for pan**
- **1¼ cups unsweetened shredded coconut**
- **1 cup almond flour**
- **¼ teaspoon kosher salt (we use Diamond Crystal)**
- **2 tablespoons unsalted butter, melted**
- **3 tablespoons light corn syrup**

FILLING

- **2 tablespoons unsalted butter**
- **⅓ cup packed light-brown sugar**
- **⅓ cup heavy cream**
- **Pinch of kosher salt**
- **4 ounces semisweet chocolate, coarsely chopped (about ¾ cup)**
- **8 ounces pecan halves (2 cups)**
- **⅔ cup sweetened condensed milk (from a 14-ounce can)**
- **2 large eggs, room temperature**
- **1 teaspoon pure vanilla paste or extract**
- **Flaky sea salt, such as Jacobsen, for sprinkling**

1. Crust: Spray a 9-by-1-inch round tart pan with a removable bottom with cooking spray (or brush with oil). In a bowl, combine coconut, flour, and kosher salt. Stir in butter and syrup until mixture has the texture of wet sand and no dry flour remains (it should be crumbly but hold together when pinched between your fingers). Sprinkle evenly over bottom of prepared pan, with slightly more of mixture at edges, then press evenly into bottom and up sides of pan (since crust is thin, it's important to distribute evenly before packing down). Refrigerate until ready to use or, covered, up to 1 day.

2. Filling: Preheat oven to 350°. In a small saucepan, combine butter, brown sugar, cream, and kosher salt. Bring to a boil over medium-high heat; cook until thickened slightly, about 2 minutes. Let cool 10 minutes. Transfer tart pan to a rimmed baking sheet. Pour cooled butterscotch into crust, smoothing to edges with an offset spatula. Sprinkle chocolate and pecans into crust. In a bowl, whisk together condensed milk, eggs, and vanilla. Pour over chocolate-pecan mixture.

3. Bake until crust is golden brown and filling is bubbly in places, 30 to 35 minutes. Let cool in pan on a wire rack 20 minutes. Carefully remove sides from pan and let cool completely (if crust is sticking anywhere along sides of pan, loosen by running a paring knife up and down in sticky spots before removing). To serve, sprinkle with flaky salt and cut into fingers.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 1 HR. 5 MIN., PLUS COOLING | **SERVES:** 12 TO 16

Spice-Cookie Parfaits

For a festive finish, freeze your berries on a baking sheet and add them to your parfaits straight from the freezer; they'll look festive and taste like tiny sorbet bites.

- **3 cups fresh or partially thawed frozen cranberries (10 ounces)**
- **½ cup pear juice, such as Ceres, or water, plus more as needed**
- **¾ cup sugar**
- **¼ teaspoon kosher salt (we use Diamond Crystal)**
- **12 ounces blackberries or raspberries (3 cups), or a combination, plus more, frozen if desired, for serving**
- **1½ cups heavy cream**
- **10 spice cookies, such as Biscoff or Anna's, crumbled or broken into pieces (2.5 ounces), plus more, whole, for serving**

1. Combine cranberries, pear juice, sugar, and salt in a medium saucepan over medium heat. Bring to a boil, then cover and cook until cranberries are softened and most have burst, about 10 minutes. Let cool 15 minutes. Set aside ¾ cup cooked cranberries. Purée remainder with 1½ cups blackberries, then pass through a coarse-mesh sieve (to remove seeds; you should have about 1½ cups). If needed, stir in more juice to create a thick but pourable consistency (it should be thicker than honey).

2. Whip cream to soft peaks. Fold ¼ cup purée into cream, leaving some streaks. Into each of 6 glasses, spoon or pipe a few tablespoons of whipped-cream mixture. Drizzle with about 1 tablespoon purée; add a few cooked cranberries and some of remaining 1½ cups blackberries. Sprinkle with crumbled cookies. Repeat layering, finishing with a drizzle of purée. Refrigerate, covered, at least 2 hours and up to 24 hours. Serve each glass sprinkled with whole fresh or frozen berries and garnished with a cookie.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 2 HR. 35 MIN., PLUS COOLING | **SERVES:** 6

AUTUMN AGLOW

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HOW-TO

Leaf Candlestick

SUPPLIES

- **Template (download at *marthastewart.com/leaftemplate*)**
- **Copper-foil sheet, 36 gauge**
- **Stylus or blunt pencil**
- **Metal shears**
- **Copper wire, 24 gauge**
- **Candlestick and candle**

1. Lay template on copper sheet, and trace outline of leaves with stylus, fitting as many small and medium-size leaves as possible. Holding shears steady, move copper around to cut out shapes. Make sure to keep stems long.

2. Unfurl a piece of copper wire long enough to fit all the leaves, and place first stem at the beginning. Fold wire back ¼ inch to fasten, then tightly wrap metal around wire. Slightly overlap next leaf, and continue, alternating sizes,

until all leaves are attached. Cut wire and drape garland around candle base.

THE DETAILS: St. Louis Crafts Art Metal foil sheets, *36 gauge, $17 for 12; and* **copper wire,** *24 gauge, $4 for 100 feet, dickblick.com.*

HOW-TO

Fruitful Wreath

SUPPLIES

Velvet fabric

Ruler and fabric scissors

Fusible web interfacing

Template (download at *martha stewart.com/flowertemplate*)

Pointy scissors

Sewing supplies

Gold-leaf paint and paintbrush

Sora pods and assorted dried nuts

Gold spray paint

Orange dried bunny tails

Grapevine wreath

Hot-glue gun

1. Smooth velvet over a flat surface; measure and cut two 7½-by-3½-inch strips. Use fusible web to join strips together, with wrong sides facing. Trace flower template onto fabric.

2. Cut leaves out with scissors, then do a running stitch directly below leaves with doubled sewing thread. Pull thread to gather fabric into a tight bouquet, adding a few backstitches to secure gathering, and do the same after matching beginning and end of strip. Stitch through gathered section to tighten blossom; arrange leaves in place.

3. Paint insides of sora pods; spray-paint nuts gold. Arrange bunny tails, gilded nuts and pods, and velvet blossoms on wreath, attaching with glue gun, until you reach desired appearance.

THE DETAILS: Silk-rayon velvet, *in Pumpkin,* **$43 a yd.;** *and Kiwi Black, $63 a yd., bandjfabrics.com.* **HeatnBond fusible web interfacing,** *$3 for 17"; and* **grapevine wreath** *(similar to shown), 18", $7, joann.com.* **Natural sora pods,** *$28 for 8, bloomist.com.* **Assorted nuts,** *nuts.com.* **Design Master 24k Pure Gold spray paint,** *$10, michaels.com.* **Plaid Liquid Leaf One-Step leafing paint,** *in Classic Gold, $8 for .75 oz., amazon.com.* **Orange dried bunny tails,** *$18 for 50–60, afloral.com.*

HOW-TO

Velvet Pomegranates

SUPPLIES

Ruler and fabric scissors

Velvet fabric

Brown linen

Embroidery thread

Sewing supplies

Polyester fiber fill

Cut 5- or 6-inch circles (depending on which size you want to make) of velvet and brown linen, placing wrong sides together. Leave a 3-inch tail of embroidery thread to start, then do a running stitch spanning circle, ½ inch away from edge. Hold onto both ends of thread to pull and gather fabric so top edge forms a crown and bottom forms a bowl shape. Stuff empty bowl with fill, and cover with a small linen circle. Pull threads again, pushing circle inside, and double-knot to close. Add a few backstitches, just in case!

THE DETAILS: Silk-rayon velvet, *in Pumpkin and Dark Rose, $43 a yd.; and* **Belgian sanforized linen,** *$33 a yd., bandjfabrics.com.* **Poly-Fil polyester fiber fill,** *$5.75 for 12 oz., joann.com.*

The Workbook

HOW-TO

Lined Cornucopia

SUPPLIES

Ruler and fabric scissors

Grapevine cornucopia

Velvet fabric

Sewing machine and supplies

Gold spray paint

Assorted dried nuts

Gold-leaf paint and paintbrush

Dried pomegranates

1. Measure opening circumference and length of cornucopia to its tip. Add a ½-inch seam to length and a 2-inch seam to circumference; cut out resulting pattern from velvet.

2. Stitch length closed, right-sides facing, and place fabric inside cornucopia. Fold edge over and handstitch it to opening with a long needle. Handstitch tip to secure.

3. To fill cornucopia, spray-paint assorted nuts gold, and use a paintbrush to cover beige sections of hazelnuts and chestnuts in gold leaf. Sprinkle in dried pomegranates as a final detail.

THE DETAILS: Cornucopia, *18", $27, egrapevinestore.com.* **Silk-rayon velvet,** *in Kiwi Black, $63 a yd., bandjfabrics.com,* **Assorted nuts,** *nuts.com.* **Design Master 24k Pure Gold spray paint,** *$10, michaels.com.* **Plaid Liquid Leaf One-Step leafing paint,** *in Classic Gold, $8 for .75 oz., amazon.com.* **Organic dried pomegranates,** *$24 for 12, ranchotresrios.etsy.com.*

OLD MEETS NEW

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Crate & Barrel Marin linen napkin, *in Blush, $10, crateandbarrel.com.* **Ann Ladson bronze finishing spoon,** *$75, annladson.com.* **Land of Belle rattan cage carafe,** *$60, landofbelle.com.*

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14. Issue Date for Circulation Data Below: October 2021

15. Extent and Nature of Circulation

Average No. Copies Each Issue During Preceding 12 Months:	
a. Total number of copies (Net press run):	2,057,263
b. Legitimate Paid and/or Requested Distribution (By Mail and Outside the Mail):	
(1) Outside-County Paid/Requested Mail Subscriptions Stated on PS Form 3541:	1,702,420
(2) In-County Paid/Requested Subscriptions Stated on PS Form 3541:	0
(3) Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS:	77,732
(4) Requested Copies Distributed by Other Mail Classes Through the USPS: 0	
c. Total Paid and/or Requested Circulation:	1,780,152
d. Nonrequested Distribution (by Mail and Outside the Mail):	
(1) Outside-County Nonrequested Copies Stated on PS Form 3541:	98,664
(2) In-County Nonrequested Copies included on PS Form 3541:	0
(3) Nonrequested Copies Distributed Through the USPS by Other Classes of Mail:	0
(4) Nonrequested Copies Distributed Outside the Mail:	2,561
e. Total Nonrequested Distribution:	101,225
f. Total Distribution:	1,881,377
g. Copies not Distributed:	175,886
h. Total:	2,057,263
i. Percent Paid and/or Requested Circulation:	94.62%
No. of Copies of Single Issue Published Nearest to Filing Date:	
a. Total number of copies (Net press run):	2,072,313
b. Legitimate Paid and/or Requested Distribution (By Mail and Outside the Mail):	
(1) Outside-County Paid/Requested Mail Subscriptions Stated on PS Form 3541:	1,621,383
(2) In-County Paid/Requested Subscriptions Stated on PS Form 3541:	0
(3) Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS:	94,973
(4) Requested Copies Distributed by Other Mail Classes Through the USPS:	0
c. Total Paid and/or Requested Circulation:	1,716,356
d. Nonrequested Distribution (by Mail and Outside the Mail):	
(1) Outside-County Nonrequested Copies Stated on PS Form 3541:	95,335
(2) In-County Nonrequested Copies included on PS Form 3541:	0
(3) Nonrequested Copies Distributed Through the USPS by Other Classes of Mail:	0
(4) Nonrequested Copies Distributed Outside the Mail:	2,140
e. Total Nonrequested Distribution:	97,475
f. Total Distribution:	1,813,831
g. Copies not Distributed:	258,482
h. Total:	2,072,313
i. Percent Paid and/or Requested Circulation:	94.63%

16. Not applicable

17. Publication of Statement of Ownership for a Requester Publication is required and will be printed in the November 2021 issue of this publication.

18. Signature and title of editor, publisher, business manager, or owner Chris Susil, VP/Planning & Analysis. Date: September 20, 2021. I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).

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Remembering

"This photo was taken one Thanksgiving in our 1805 kitchen at Turkey Hill, in Connecticut. The fire was roaring, and I was putting the finishing touches on the table, which was set with kerosene lanterns, brown splatterware dishes, and rustic flatware for a small gathering. I loved my pretty blouse and full-waisted skirt in this picture—and the meal we shared with family and friends."

—Martha

COURTESY OF MARTHA STEWART

Hold for applause.

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